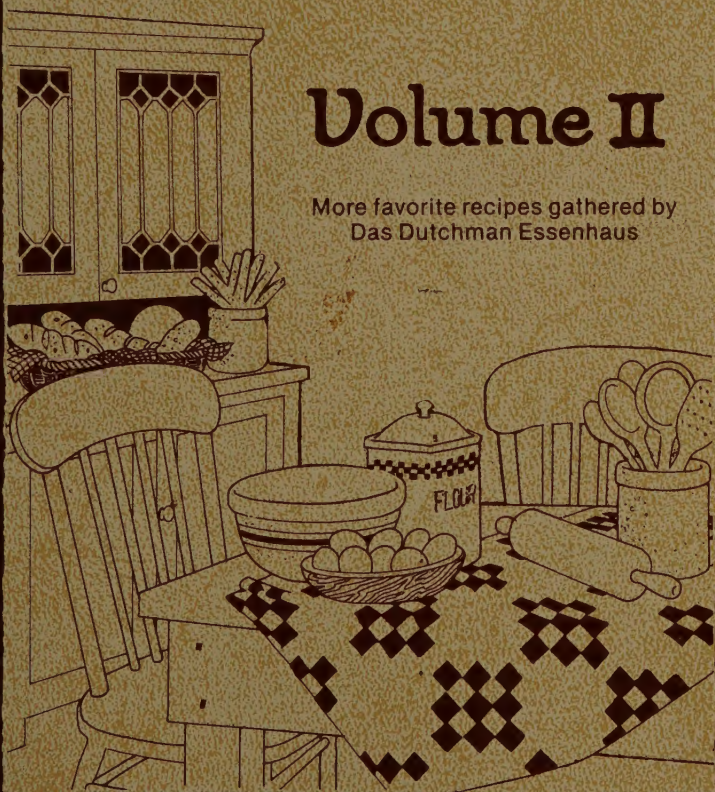


Amish- Country Cookbook

Volume II

More favorite recipes gathered by
Das Dutchman Essenhaus



Amish- Country Cookbook

Volume II

More favorite recipes gathered by
Das Dutchman Essenhaus

Edited by Bob and Sue Miller
Inside illustrations by Sue Yoder

Bethel Publishing, Elkhart, IN

American Country Cookbook

Volume II

Edited by
Betty J. Smith

Published by
Bethel Publishing

© Copyright Bethel Publishing 1986 Printed in U.S.A.
Bethel Publishing 1819 S. Main St., Elkhart, Indiana 46516
ISBN 0-934998-23-X

Beginnings

Bob and Sue Miller grew up in a small Amish community in Sugarcreek, Ohio. Christian teaching and good home cooking were part of their upbringing, a heritage which continued when they established their own home.

Twenty-seven years ago, the Millers purchased property on U.S. 20 in Middlebury, Indiana. Back then it was a 24-hour truck stop named Everett's Highway Inn. But the Millers saw other possibilities. After renovation, the restaurant reopened on January 1, 1971 as Das Dutchman Essenhaus, a six-day Amish restaurant, complete with Amish and Mennonite cooks and wait-staff.

The history of Das Dutchman Essenhaus is a story of growth—growth of a family as well as a business. When the Millers moved to Indiana, they had two small children. Today their family includes five adult children with their spouses and seven grandchildren. The Essenhaus has grown from a staff of 24 to nearly 450 during the tourist season. What began as a small restaurant has expanded into one of Indiana's largest and finest restaurants, a bakery, a country inn, numerous shops and a wholesale food business.

Guests to the Essenhaus restaurant, flagship of the corporation, enjoy the barnlike structure supported by heavy oak beams, each hewn and hand-fitted by Amish craftsmen. The decor is replete with old wood stoves, horse collars, rustic farm tools, quilts and antique furniture.

On a busy day, nearly 6,000 people enjoy a family style meal. Many stop by the bakery before leaving to purchase homemade favorites like apple cinnamon bread, chocolate chip cookies, noodles, dressings and red raspberry cream pie.

Over the years, the Essenhaus grounds and services have expanded to include charming village shops, Amish country tours and buggy rides, well kept lawns and gardens, a windmill, a children's playground, miniature golf and a drive-through covered bridge with scenic trails. Many more acres of the lake-dotted

Essenhaus property have yet to be developed, except in the minds of the Millers.

Bob and Sue are dedicated to Jesus Christ and seek to operate the Essenhaus by Christian values. They believe that providing excellent service, good measure and quality food to their guests reflects their conviction that God desires all of His creation to live in harmony.

After enjoying a memorable dining experience, many guests ask about the unique recipes prepared in the Essenhaus kitchens. The Millers have responded with cookbooks containing their own original recipes and others gathered from their employees—many never published before. **Amish Country Cookbook, volumes 1, 2 and 3** will help you create the good taste of Das Dutchman Essenhaus right in your home.

Contents

Breads, Rolls, Doughnuts & Cereals	1
Salads & Salad Dressings	33
Meat, Poultry & Main Dishes	61
Cakes & Frostings	119
Cookies, Snacks & Candies	147
Pies	193
Desserts, Ice Cream & Beverages	225
Soups, Pickles & Relishes	263
Jellies, Jams & Misc.	279
Index	299

BAKING CHART

Slow oven	250° - 325°
Moderate oven	350° - 375°
Moderate hot oven	375° - 400°
Hot oven	400° - 450°
Very hot oven	450° - 500°
Pastry Shell	450° - 12 to 15 min.
Custard pie	450° - 10 min.
reduce to	350° - 25 min.
Two crust pies with uncooked filling	450° - 10 min.
reduce to	350° - 30 to 40 min.
Two crust pies with cooked filling	440° 450° - 30 min.
Meringue	350° - 10 to 12 min.
Yeast bread loaf	400° - 425° - 40 to 45 min.
Sweet rolls	375° - 15 to 20 min.
Biscuits	450° - 12 to 15 min.
Muffins	425° - 20 to 25 min.
Corn bread	425° - 20 to 30 min.
Gingerbread	425° - 40 to 50 min.
Angel and sponge cakes	325° - finish at 375°
Loaf cake	350° - 375° - 40 to 50 min. depending on size
Layer cake, or cup cakes	350° - 375° - 20 to 30 min.
Cookies	350° - 425° - 6 to 12 min. depending on size

Laura Miller (Grill Cook)

ABBREVIATIONS

c.	- cup	sm.	- small
T.	- tablespoon	pt.	- pint
t.	- teaspoon	med.	- medium
pkg.	- package	gal.	- gallon
lb.	- pound	sq.	- square
qt.	- quart (4 cups)	approx.	- approximately
lg.	- large (29 oz.)	min.	- minutes
oz.	- ounce		

SERVES 100 PEOPLE

Bakes beans	5 gals.	Meat loaf	24 lbs.
Beef	40 lbs.	Milk	6 gals.
Beets	30 lbs.	Nuts	3 lbs.
Bread	10 loaves	Olives	1 ¾ lbs.
Butter	3 lbs.	Pickles	2 qts.
Cakes	8	Pies	18
Carrots	3 lbs.	Potatoes	35 lbs.
Cheese	3 lbs.	Potato salad	12 qts.
Chicken pot pie	40 lbs.	Roast pork	40 lbs.
Coffee	3 lbs.	Rolls	200
Cream	3 qts.	Salad dressing	3 qts.
Fruit cocktail	2½ gals.	Scalloped potatoes	5 gals.
Fruit juice	4 #10 cans	Soup	5 gals.
Fruit salad	12 qts.	Tomato juice	4 #10 cans
Ham	40 lbs.	Vegetable	4 #10 cans
Hamburger	30 to 36 lbs.	Weiners	25 lbs.
Ice cream	4 gals.	Vegetable salad	20 qts.
Lettuce	20 heads	Whipping cream	4 pts.

Betty A. Hershberger (Grill Cook)

EQUIVALENT MEASURES

Dash or speck	=	less than 1/8 t.
3 t.	=	1 T.
4 T.	=	¼ c.
5 ⅓ T.	=	⅓ c.
8 T.	=	½ c.
10 ⅔ T.	=	⅔ c.
12 T.	=	¾ c.
16 T.	=	1 c.
2 c.	=	1 pint
4 c.	=	1 quart
4 quarts	=	1 gallon
8 ozs.	=	1 cup
4 ozs.	=	¼ lb.
16 ozs.	=	1 lb.

Lydia Ann Miller

CONTENTS OF CANS

SIZE	AVERAGE CONTENTS
No. 1½ flat	1 c.
8 oz.	1 c.
No. 300	1¾ c.
No. 1 tall	2 c.
No. 303	2 c.
No. 2	2½ c.
No. 2½	3½ c.
No. 3 cylinder	5¾ c.
No. 10	12 c.

Lydia Ann Miller

EQUIVALENTS

BAKING ITEMS

Bread Crumbs, Dry	1 cup	= 3 to 4 dried bread slices
Soft	1 cup	= 1½ fresh bread slices
Flour, all purpose	1 lb.	= 4 cups
Gelatin, unflavored	1 envelope	= 1 tablespoon
Graham Cracker Crumbs	1 cup	= 13 square graham cracker finely crushed
Margarine		
Solid Regular	1 stick	= 8 tablespoons = ½ cup = ¼ lb.
Soft	1 container	= 1 cup = ½ lb.
Marshmallows	1 regular marshmallow 100 to 110 miniature marshmallows	= 10 miniature = 1 cup
Nuts, chopped (peanuts, pecans, walnuts)	4½ ozs.	= 1 cup
Sugar		
Brown	1 lb.	= 2¼ cups packed
Confectioners	1 lb.	= 4½ cups sifted
Granulated	1 lb.	= 2¼ cups

CHEESES

Natural Chunk or Process Cheese	4 ozs.	= 1 cup shredded or cubed
Cottage	1 lb.	= 2 cups
Cream	8 ozs.	= 1 cup

FRUITS AND VEGETABLES

Apples	3 medium (1 lb.)	= 3 cups sliced
Coconut	3½ oz. can shredded	= 1⅓ cups
Lemon or Lime	1 medium	= 2 to 3 tablespoons juice = 1 tablespoon grated rind
Onion	1 medium	= ½ cup chopped
Orange	1 medium	= ⅓ to ½ cup juice = 1 to 2 tablespoons grated rind
Potatoes	3 medium (1 lb.)	= 2¼ cups mashed

RICE AND PASTAS

Macaroni, uncooked	4 ozs. (1 cup)	= 2 cups cooked
Noodles, uncooked	4 ozs. (1½ to 2 cups)	= 2 cups cooked
Rice		
Precooked	1 cup	= 2 cups cooked
Uncooked	1 cup	= 3 cups cooked
Spaghetti, uncooked	1 lb.	= 6½ cups cooked

COOKING TERMS

BASTE: Spoon liquid over meat or other foods during cooking to add flavor and prevent drying of the surface. The liquid may be melted fat, meat drippings or sauce.

BEAT: Thoroughly combine ingredients and incorporate air with a rapid regular motion.

BLEND: Thoroughly combine two or more ingredients or prepare food in an electric blender.

BOIL: Cook in liquid in which bubbles rise continually to the surface and break.

CHILL: Refrigerate until cold.

CHOP: Cut into pieces of random size.

COAT: Cover surface of food evenly.

COOL: Allow to come to room temperature.

CREAM: Soften a fat, such as margarine, by beating with a spoon or mixer. This usually refers to blending a sugar and a fat together.

CUBE: Cut into pieces of uniform size and shape, usually $\frac{1}{2}$ inch or larger.

CUT IN: Combine solid fat with dry ingredients by using a pastry blender or two knives in a scissor motion until particles are of desired size, i.e., coarse crumbs.

DASH: Add less than $\frac{1}{8}$ teaspoon of an ingredient.

DOT: Evenly distribute small amounts of an ingredient such as margarine or preserves.

Breads, Rolls, Doughnuts & Cereals

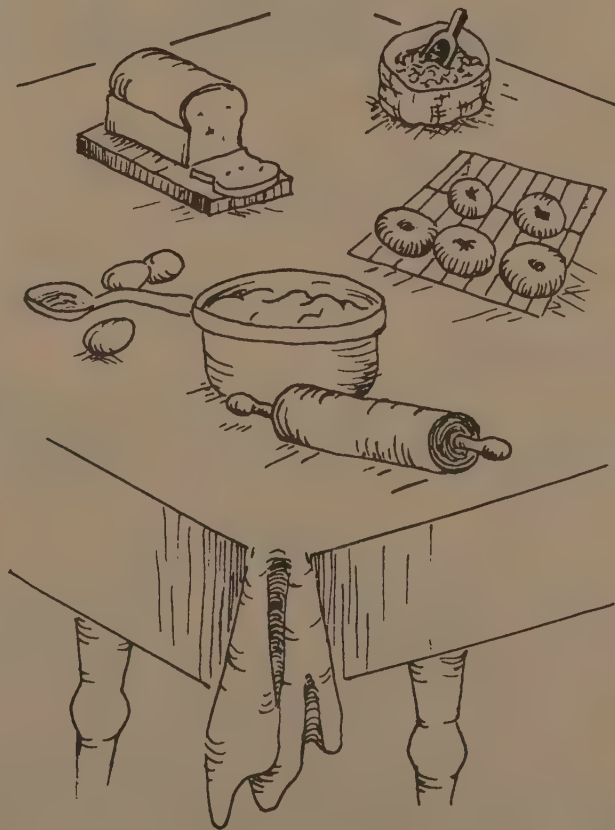


TABLE OF SUBSTITUTIONS

- 1 c. bottled milk equals $\frac{1}{2}$ c. evaporated milk, plus $\frac{1}{2}$ c. water.
- 1 c. sour milk equals 1 c. sweet milk into which 1 T. vinegar or lemon juice has been added.
- 1 square chocolate equals 3 T. cocoa.
- 1 T. cornstarch equals 2 T. of flour for thickening gravies.
- 1 t. baking powder equals $\frac{1}{4}$ t. soda plus $\frac{1}{2}$ t. cream of tartar.
- 1 t. baking powder equals 1 t. soda with $\frac{1}{2}$ c. sour cream or milk.
- $\frac{1}{2}$ t. baking powder equals 1 egg
- 1 c. heavy cream equals $\frac{1}{4}$ c. milk and $\frac{1}{4}$ c. lard.
- 1 T. Clear-Jel equals 1 T. cornstarch
- Butter, size of walnut equals 1 T.

Katie Miller (Gift Shop)

A RECIPE TO LIVE BY

Blend one cup of love and one half cup of kindness, add alternately in small portions one cup of appreciation and 3 cups of pleasant companionship into which has been sifted three teaspoons of deserving praise.

Flavor with one teaspoon carefully chosen advise.

Lightly fold in one cup of cheerfulness to which has been added a pinch of sorrow. Pour with tender care into small clean hearts and let bake until well matured. Turn out on the surface of society. Humbly invoke God's blessing and it will serve all mankind.

Katie Miller (Gift Shop)

A stale loaf of bread tastes almost fresh if you wrap it in a wet towel, set on a pan and bake in slow oven till towel is almost dry.

Breads, Rolls, Doughnuts & Cereals

APPLE FRITTER BATTER

2 c. milk	½ t. salt
3 eggs	2 c. flour
1 t. baking powder	

Mix well. Dip sliced apples in batter. Fry in butter.

Mary Yoder (Bakery)

BRAN MUFFINS

1 c. wheat bran
1 c. boiling water

Let set for a few minutes, then add:

½ c. oleo or shortening	1 ¼ c. sugar
2 eggs	½ qt. buttermilk
2½ c. flour	2½ t. soda
½ t. salt	

Mix all together in order given. Put in muffin tins and bake at 400° till nice and brown and top springs back when lightly touched.

Mary Esther Miller (Bakery Manager)
Elsie Miller (Grill Cook)

BREAKFAST CEREAL

10 c. quick rolled oats
1 pkg. coconut
2 c. raw sugar
1 c. corn oil

1 can wheat germ
4 c. all-bran
1 T. salt

Mix and put in pans. Toast 20 min. in oven at 350°, stirring twice during that time. Add Grapenuts to the mixture for a variation.

Alma Hershberger (Bakery)

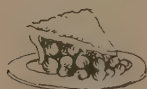
BLUEBERRY MUFFINS

4 c. flour
1 t. salt
2 eggs, well beaten
 $\frac{3}{4}$ c. oil
2 T. sugar

6 t. baking powder
 $\frac{1}{2}$ c. sugar
2 c. milk
2 c. blueberries

Sift together flour, baking powder, salt and $\frac{1}{2}$ c. sugar. Combine eggs, milk, and oil. Add all at once to flour mixture. Stir until dry ingredients are moist, but still lumpy. Fold in blueberries. Fill greased muffin pans $\frac{2}{3}$ full. Sprinkle with 1 T. sugar. Bake in hot oven (400°) about 25 min.

Mary Esther Miller (Bakery)



The greatest objectives are reached by the heart, not by the head.

DILLY BREAD

1 T. yeast	¼ c. water
1 c. cottage cheese, lukewarm	2 T. sugar
1 T. minced onion	1 T. butter
2 t. dill seed	1 t. salt
¼ t. soda	1 egg, unbeaten
2¼ to 2½ c. flour	

Soften yeast with water. Combine cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and softened yeast in mixing bowl. Add flour to form a stiff dough, beating well after each addition. Cover, let rise in warm place until light and double in size (50-60) min. Stir down dough. Turn into well greased pans. Let rise until light. Bake 30-40 min. at 350° or until golden brown. Brush with butter and sprinkle with salt. Makes 3 small loaves.

Mary Esther Miller (Bakery)



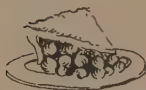
“Yes” can say “I love you.” But when said with a set jaw and narrowed eyes, it can mean “I hate you.”

DUTCH APPLE BREAD

2 c. flour	1 egg
3 t. baking powder	1 c. milk
2 T. sugar	2 T. butter or shortening
1 t. salt	

Sift flour and add baking powder, salt, and sugar. Sift again. Cut softened butter into dry ingredients as for pastry. Add beaten egg and milk. Beat thoroughly until well blended. Spread in a greased shallow pan 8×12. Press apple slices over the top and sprinkle with sugar and cinnamon. Bake at 400° for 25-30 min.

Ida Weaver (Cook)



REQUIREMENTS OF AN 1869 KITCHEN—"If parents wish their daughters to grow up with good domestic habits, they should have, as one means of securing this result, a neat and cheerful kitchen," say the Beechers.

A kitchen should always, if possible, be entirely above ground and well lighted.

It should have a large sink, and with a drain running underground so that all the premises may be kept sweet and clean.

If flowers and shrubs be cultivated around the (kitchen) door and windows, and the yard near them be well turfed, it will add much to the kitchen's agreeable appearance.

The walls should be cleaned often and whitewashed to promote a neat look and pure air. The floor of a kitchen should be painted, or where it is better, covered with an oil cloth.

He who is on the road to Heaven should not be content to go alone!

DINNER ROLLS

Mix together:

1 pkg. yeast

1 T. sugar

Beat in 3 eggs with 1 c. warm water.

Add:

½ c. sugar

½ c. shortening

½ t. salt

5 c. flour

Knead well. Let stand in refrigerator overnight, divide in 2 parts and roll out in 12" circle, cut into 16 wedges. Roll up starting with wide side, let rise 3-4 hours. Bake at 400° for 15 min. Brush with butter, serve while warm.

Meredith Mast (Dishwasher)

COFFEE CAKE

1 c. butter	½ t. baking powder
1½ c. sugar	½ t. salt
3 eggs	1 t. vanilla
3½ c. flour	¾ c. sour cream
½ t. soda	

Cream butter, sugar and eggs. Sift dry ingredients and add to creamed mixture. Add sour cream and vanilla.

Crumbs:

1 c. brown sugar	4 T. butter
1 T. flour	½ c. nuts
2 t. cinnamon	

Mix thoroughly. Place half of dough in greased 9×13 pan. Top with half of crumb mixture. Put on rest of dough and top with remaining crumbs. Bake at 300° 40-45 min.

Also good with fruit filling.

Mary Yoder (Bakery)

CAKE DOUGHNUTS

½ c. butter	2 c. sugar
3 eggs, beaten	2 c. milk
pinch of salt	½ t. nutmeg
6 t. baking powder	1 c. flour

Use enough flour to make soft dough. Cream together butter and sugar. Add rest of ingredients. Roll and cut and fry in deep fat and sugar while hot.

Rose Schrock (Baker)

FLUFFY RAISED DOUGHNUTS

Scald 2 c. of milk and cool to lukewarm.

Add:

1 cake yeast

½ c. lard

½ c. sugar

2 eggs, well beaten

2 t. salt

7 c. flour

Knead until smooth. Let rise until doubled, then roll out and cut with doughnut cutter. Let rise again and fry in hot fat.

Millie Whetstone (Cook)



Pray earnestly; you can't expect a thousand-dollar answer to a ten-cent prayer!

GRANOLA

Mix:

4¼ lbs. oatmeal

1½ c. corn oil

1½ lb. coconut

2 lbs. raisins

1 t. cinnamon

2 lbs. brown sugar

½ c. honey

2 lbs. almonds

2 t. salt

4 t. vanilla

Bake at 225° for 1½ hours, stirring every 15 min.

Mary Esther Miller (Bakery)



Perk up a simple meal with an ounce or two of godly conversation.

GLAZED POTATO DOUGHNUTS

1 pkg. active dry yeast
¼ c. warm water
1 c. milk (scalded)
¼ c. shortening
¼ c. sugar
1 t. salt

¾ c. mashed potatoes
2 eggs, beaten
5 to 6 c. sifted flour
1 lb. powdered sugar
6 T. water
1 T. vanilla

Dissolve yeast in warm water. Combine milk, sugar, shortening and salt. Cool until lukewarm. Stir in dissolved yeast, potatoes, and eggs. Gradually add enough flour to make soft dough. Turn onto lightly floured surface, knead until smooth. Place in lightly greased bowl, cover bowl. Let rise in a warm place until doubled (1 to 1½ hours). Now roll the dough to ½" thickness, cut with 3" doughnut cutter. Cover, let rise until double (about 30 min.). Meanwhile stir powdered sugar, water and vanilla together. Fry cutout doughnuts in deep hot fat at 375°. Drain on absorbent paper. Drop hot doughnuts into glaze. Place on a cooking rack until glaze is set. Yields about 3½ dozen.

Laura Anna Miller (Grill Worker)

HOMEMADE BISCUITS

3 c. flour
¼ lb. melted oleo
1 c. milk

5 t. baking powder
pinch of salt

Fold all together, but do not over mix. Roll out to approximately ¼-3/8" thick. Cut with biscuit cutter, butter top side and bake at 350° for approximately 10-12 min. or until golden brown.

Lydia Ann Miller (Head Cook)

MOCK ECLAIRS

1 box yellow cake mix
1 box vanilla pudding
chocolate fudge topping

Mix and bake cake as directed on package in 13×9×2 pan. Cut into sixteen 4½×1½ inch pieces. Cut each piece in half lengthwise. Spread one tablespoon pudding between cake pieces and top with chocolate fudge topping. Store in refrigerator until ready to use.

Polly Yoder

MUFFINS

Preheat oven to 400°.

1 egg	½ c. sugar
½ c. milk	2 t. baking powder
¼ c. oil	½ t. salt
1½ c. flour	

Beat egg and stir in milk and oil. Add other ingredients and mix until flour is moistened. Batter will be lumpy. Fill greased muffin cups ¾ full. Bake 20 min. For blueberry muffins, add blueberries to batter before baking.

Doris Miller (Waitress)
Esther Nisley (Pie Baker)



FAVORITE QUICK SUPPER

Measure 3 c. flour into bowl; answer doorbell. Take bowl off small son's head; sweep up flour. Measure 3 c. flour into bowl, add shortening. Change baby's diaper, wash shortening from son's hand and face. Add ¼ c. shortening to flour, mix well. Rock crying baby for 10 minutes. Answer doorbell. Put son in tub and scrub well. Scrape flour and shortening mixture from floor, adding enough tears to relieve tension. Open 1 can beans and serve with remaining strength.

OLD RECIPE - PAPOOSES

Sift together and set aside:

1 c. sifted flour	½ t. salt
1½ t. baking powder	

Cream together:

½ c. sugar	2 T. fat
1 t. vanilla	

Add 1 egg to the sugar mixture and beat until smooth. Add about half of the flour mixture and combine. Add ⅓ c. of milk and the remaining flour, and mix. In a saucepan, which has a tight-fitting cover, heat 2 c. of maple syrup to boiling, then turn heat down so syrup simmers. Drop dough by spoonfuls into the hot syrup, cover the pan, and cook for 20 min. Serve at once.

Kathy Sue Yoder (Busser)

QUICK-BREAD ENGLISH MUFFINS

1½ c. whole wheat flour	½ c. cornmeal
1 t. salt (optional)	2½ t. baking powder
½ c. dried milk powder	2 T. vegetable oil
2 T. honey	1½ c. water

Mix dry ingredients together. Add oil and honey. Add one cup water, stir until all ingredients are moist. Add remaining water as necessary to produce a batter thicker than pancake batter, but still spreads. Bake in covered skillet in 4" rings.

Carolyn Mast (Waitress)



If a task is once begun
Never leave it till it's done
Be the labor great or small
Do it well or not at all.

TOMMY LOMIES BISCUITS

2 large c. flour	$\frac{3}{4}$ c. milk
4 t. baking powder	1½ T. sugar
4 T. shortening	

Mix and knead, cut or drop. Bake in 400° oven for 20 min.

Betty Miller (Pie Baker)

PANCAKES

2 eggs	2 t. sugar
6 T. cooking oil or oleo	1 t. salt
4 t. baking powder	2 big cups flour

Add milk till batter is thin. Drop by spoonfuls on hot greased griddle, turning when pancakes puff and bubble.

Esther Nisley (Pie Baker)

Mary Ann Schlabach (Waitress)



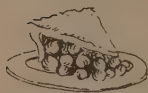
What a beautiful world when your heart gets involved.

PANCAKES

1 heaping c. New Rinkle flour	2 t. baking powder
½ t. soda	1 egg, beaten
⅓ or ½ c. vegetable oil	½ t. salt
1 T. sugar	milk

Variation: use ½ or ⅓ c. whole wheat flour with rest of pastry flour.

Doris Miller (Waitress)



Children seldom misquote you; they repeat word for word what you **SHOULD NOT** have said!

RAISED DONUTS

½ c. sugar	2 t. salt
½ c. oil	3 c. water
2 T. yeast	1 t. nutmeg
2 eggs, beaten	8 c. flour

Dissolve yeast in 1 c. warm water. Beat eggs and add sugar, oil, salt, 2 c. hot water, nutmeg and some flour. Then add yeast mixture and the rest of flour. Let rise 1½ hour, working down every ½ hour. Roll out ½" thick and cut. Cover and let rise ½ hour. Fry in hot fat about 400° till nice and brown. Glaze while hot.

Rose Schrock (Baker)

RAISED DOUGHNUTS

6 egg yolks, beaten	1 c. sugar
3½ c. scalded milk	1 c. mashed potatoes
1 c. lard	3 pkg. yeast (soaked in ½ c. lukewarm potato water)
12-13 c. Robin Hood flour	

Mix all together and let rise double in size. Punch down and let rise double again. Roll and cut and let rise again. Deep fry (in lard). Glaze while still warm.

Glaze: powdered sugar and warm water.

Mabel Hershberger (Cashier)

HOMEMADE PANCAKES

Mix:

1 $\frac{1}{4}$ c. flour

3 T. sugar

3 t. baking powder

Add:

1 egg

1 c. milk

3 T. oleo

Mix well and fry as any other pancakes. You can mix a larger batch of the dry ingredients (flour, sugar and baking powder), then store and add egg, milk and oleo when ready to use.

Lydia Ann Miller (Cook)



What they leave IN their children should concern parents more than what they leave TO them.

WHOLE WHEAT MUFFINS

2 c. whole wheat graham flour

1 t. soda

$\frac{1}{2}$ t. salt

4 T. sugar

1 $\frac{1}{2}$ c. sour milk or buttermilk

1 egg, beaten

3 T. melted lard

$\frac{1}{2}$ c. raisins

Combine flour, salt, and sugar. Add sour milk, egg and lard. Add raisins and soda. Bake in hot oven (375°) for 25 min. Makes 12 gems. This is a very old recipe, used by my grandmother. We like to break these apart and eat them with sugar and milk, also fresh fruit.

Mary Ann Schlabach (Waitress)

WHEAT BREAD

Mix together and let set 20 min.

4 c. Wheat Chex	2½ c. scalded milk
2 c. water (almost boiling)	1 c. sugar
1 stick oleo	1 T. salt

Add rest of ingredients and beat till smooth..

2 pkgs. dry yeast dissolved in	1 T. sugar
½ c. warm water	9 c. flour

This mixture will be sticky. Bake at 325° for 35-45 min.

Betti Kauffman (Cashier-Hostess)

WAFFLES

3 c. flour	½ c. melted butter
1 t. salt	2 c. milk
2 t. sugar	4 eggs, separated

Beat egg yolks, add milk and beat 1 min. Add dry ingredients and melted butter and beat again. Fold in stiffly beaten egg whites. Bake on hot waffle iron.

Edna Slabach (Cook)

STIR FRY PANCAKES

3 eggs	½ t. salt
1 c. milk	½ t. baking powder
1 c. flour	

Pour all ingredients into a blender and blend well. Melt ½ stick of butter in an electric frying pan at 425°. Pour all of the batter into pan and stir while frying.

Ginger Yoder (Waitress)

SOURDOUGH STARTER

2 c. flour
2 c. warm water
1 pkg. yeast

Mix together and let set uncovered overnight in a warm place. Put in covered container and keep refrigerated. Feed once or twice a week with:

1 c. milk
1 c. flour
¼ c. sugar

Mix together first and then add to starter. After feeding do not use for 24 hours.

Mary Esther Miller (Bakery Manager)



Sitting still and wishing
Makes no person great.
The good Lord sends the fishing
But you must dig the bait!

SOURDOUGH BISCUITS

1 c. starter
⅓ c. cooking oil
¾ t. soda
¼ t. salt
1 c. flour

Mix starter and oil, add dry ingredients and mix well. Drop by tablespoon on an ungreased cookie sheet. Bake at 350° for 10-15 min.

Mary Esther Miller (Bakery Manager)

SOURDOUGH BANANA NUT LOAF

1 c. starter	2 c. flour
1 c. mashed bananas	2 t. baking powder
½ c. shortening	1 t. soda
1 c. sugar	1 t. salt
2 eggs	½ c. chopped nuts

Cream shortening, bananas, and sugar. Add starter and eggs. Mix well, add dry ingredients and nuts. Pour into 2 greased and floured loaf pans. Bake at 350° for 40 min.

Mary Esther Miller (Bakery Manager)

APPLE ROLLS

4 c. flour	4 T. sugar
1 t. salt	8 t. baking powder
3 T. shortening	

Use enough milk to make a soft dough. Roll this out. Then spread with butter and apples. Then roll up again and cut into pieces. Pour hot syrup over it and bake.

SYRUP:

3 c. sugar	2 T. flour
2 c. hot water	1 t. salt

Bake at 350° for 40-45 min.

Rose Schrock (Baker)

CAKE MIX ROLLS

1 pkg. yellow cake mix
4 c. flour
2 c. water
2 pkg. yeast

Mix together. Let rise. Then roll out and spread with butter and brown sugar. Sprinkle with cinnamon. Let rise again. Bake at 350° for 10-20 min.

Carolyn Yoder (Bakery)

COCOA ROLL

6 eggs, separated	$\frac{3}{4}$ c. sugar
$\frac{1}{3}$ c. cocoa	$\frac{1}{4}$ c. flour
$\frac{1}{2}$ t. baking powder	pinch of salt
1 t. vanilla	

Beat egg yolks until thick, then add sugar. Combine cocoa, flour, baking powder, and salt. Add to egg yolks with vanilla. Beat egg whites until stiff, then gently fold in batter. Spread in pan. Grease jelly roll pan, line with waxed paper and grease again. Bake at 350° for 20-25 min.

Melissa Hershberger (Bakery Cashier)



Serving the Lord is much like riding a bicycle—either you keep moving forward, or you fall down.

FRENCH BREAKFAST PUFFS

$\frac{1}{2}$ c. sugar	1 egg
$\frac{1}{3}$ c. shortening	$1\frac{1}{2}$ c. flour
$1\frac{1}{2}$ t. baking powder	$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ t. salt	6 T. butter
$\frac{1}{4}$ t. nutmeg	1 t. cinnamon
$\frac{1}{2}$ c. milk	

Cream shortening, $\frac{1}{2}$ c. sugar, egg. Sift flour, baking powder, salt and nutmeg. Add to creamed mixture. Alternate with milk, beating well after each addition. Fill greased muffin tins $\frac{2}{3}$ full. Bake at 350° for 20-25 min. Remove from pan immediately. Dip in melted butter and then sugar, cinnamon mixture till top is coated. Makes 12.

Edna Borntrager (Cook)

JELLY ROLL

3 eggs	1 t. baking powder
⅓ c. water	¼ t. salt
1 t. vanilla	⅔ c. jelly or jam
1 c. cake flour	powdered sugar
½ c. sugar	

Heat oven to 375°. Line 15½ × 10½ × 1 inch jelly roll pan with waxed paper, grease. Beat eggs in small bowl until thick and lemon colored, about 5 minutes. Pour eggs into large mixer bowl, beat in sugar gradually. Blend in water and vanilla on low speed. Add flour, baking powder and salt gradually, beating until batter is smooth. Pour into pan, spreading batter to corners. Bake 12-15 min., or until wooden pick inserted in center comes out clean. Loosen cake from edges of pan, invert on towel sprinkled with powdered sugar. Carefully remove paper. While cake is hot, roll in towel. When almost cool, unroll. Beat jelly slightly with fork to soften, spread over cake. Roll up, sprinkle with powdered sugar. Serves 10.

Marlene Eash (Cook)

LONG JOHNS

Dissolve 1 pkg. yeast in ¼ c. lukewarm water. Heat 1 pint milk to boiling point. Add to hot milk ½ c. sugar, ½ c. lard, 1 t. salt. Let cool to lukewarm. Then add yeast mixture. Add 6 c. Robin Hood flour. Cover and let rise. Work it down, let rise again, then roll out and cut in pieces. Let rise and fry in deep fat.

Filling

Mix 1½ rounded t. flour and ½ T. sugar. Then mix with ½ c. milk and cook. When cold, add ½ t. vanilla. Cream ½ c. white sugar and ½ c. Crisco. Then add flavor and milk mixture. Add 1¼ c. or more powdered sugar, cream well. When Long Johns are cooled, cut tops and fill with filling.

Ada Schrock (Cook)

TWIST CINNAMON ROLLS WITH CARAMEL ICING

2 c. scalded milk
2 c. warm water
4 pkg. yeast
½ lb. margarine
4 eggs, beaten

12-13 c. flour
1 c. sugar
½ t. salt
1 t. nutmeg

Place yeast in bowl, add 2 c. warm water and sprinkle 2 t. sugar over top. Stir slightly. Scald milk with approx. ⅓ c. of the sugar. Place margarine in bowl and pour hot milk over it to melt. Stir. Cool slightly, add salt, beaten eggs and ⅔ c. sugar mixed with nutmeg. Also add yeast mixture. Stir in approx. 12-13 c. flour. Knead. Keep dough quite sticky. Let rise till double. Grease 4 pizza pans and set aside. Divide dough into 12 equal parts. Roll out one part to fit in a pizza pan—spread with melted butter, or margarine and sprinkle with cinnamon and brown sugar. Do this two more times. You will have 3 layers of dough on each pan. Place a glass in the middle of the pan, as a guideline, and cut 1½ inch pie wedges to the rim of the glass. Pick up a pie wedge and give it a couple of twists then lay down again. Do this all around the pan. Let rise and bake at 325° for 20-25 min. Turn rolls out of pans and turn right side up to cool. While hot, ice with caramel icing.

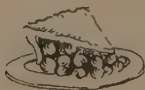
Caramel Icing

½ lb. margarine
1 c. brown sugar

½ c. milk or cream

Boil until smooth. Add 3½ c. powdered sugar while warm and beat well.

Rose Borntrager (Hostess)



I can be about as happy
As I make up my mind to be;
For it's not so much what happens
As what's in the heart of me!

OATMEAL ROLLS

1 c. oatmeal
3 T. butter

2 c. boiling water

Pour boiling water over oatmeal and butter. Let stand for 20 min. In another bowl mix and add to first mixture:

$\frac{2}{3}$ c. brown sugar
1 $\frac{1}{2}$ t. salt
4 c. white flour
1 c. whole wheat flour

1 T. white sugar
2 pkg. yeast, softened in
 $\frac{1}{3}$ c. warm water

Add nutmeg and orange peel if desired. Let rise to double size twice, then form into rolls or bread. Let rise again (double size). Bake for 20-30 min. at 350°.

Mabel Hershberger (Cashier)

SWEET BUNS

Mix together in large bowl:

$\frac{1}{4}$ c. sugar
1 $\frac{1}{2}$ t. salt

2 T. shortening
1 c. milk (scalded)

Let cool till lukewarm and add:

1 pkg. dry yeast. Stir till dissolved. Let stand 5 min. Sift 3 $\frac{1}{2}$ c. flour and add $\frac{1}{2}$ to first mixture. Beat 100 strokes (important). Add 1 egg and beat thoroughly. Add rest of flour and mix well. Let rise until double (1-2 hrs.). Shape into cinnamon rolls or whatever shape you choose. Let rise 1-2 hrs. Bake 10-15 min. at 400°.

Ida Weaver (Cook)

APPLE BREAD

1 c. sugar	½ t. salt
½ c. shortening	2 c. apples, chopped (about 4 medium apples)
2 eggs	½ c. nuts, chopped
1 t. vanilla	1 T. sugar
2 c. flour	¼ t. cinnamon
1 t. baking powder	
1 t. baking soda	

Preheat oven to 350°. Grease and flour 9×5×3 inch pan. Mix 1 c. sugar, shortening, eggs and vanilla. Stir in dry ingredients until smooth. Add apples and nuts. Mix well. Spread into pan. Mix 1 T. sugar and cinnamon. Sprinkle over batter. Bake for 50-60 min. Remove from pan. Cool before slicing.

Esther Nisley (Bakery)

APPLE BREAD

2 c. brown sugar	1 c. butter
4 eggs	3 c. grated apples
4 c. flour	1 t. salt
2 t. soda	1 t. vanilla
3 T. buttermilk	2 c. pecans
2 t. cinnamon	

Cream sugar and butter. Add eggs and beat well. Add apples—mix in dry ingredients, buttermilk and vanilla. Add pecans. Put in loaf pans and bake at 350° for 45 min. or till done. Delicious! Top can be sprinkled with sugar and cinnamon mixed together.

Elizabeth Miller (Cleaning)



“A word of advice—don’t give it.”



When things get rough, remember—it's rubbing that brings out the shine!

BANANA BREAD

1 c. shortening	2 c. sugar
4 eggs	6 bananas, crushed
½ c. nuts	4 c. flour
2 t. soda	2 t. salt

Cream shortening and sugar. Add eggs, bananas, nuts, and flour which has been sifted with soda and salt. Place in loaf pan. Bake at 350° for 50-60 min. This is good to freeze in foil.

Mary Esther Miller (Bakery)
Wilma Weaver (Waitress)
Esther Nisley (Pie Baker)

BANANA BREAD

Mix together:

1 c. brown sugar	2 c. mashed bananas
1 c. white sugar	3 t. vanilla
1 c. vegetable oil	½ c. wheat germ
3 eggs	3 c. flour
2 t. soda	1 t. salt
½ t. baking powder	1 c. walnut bits

Bake at 350° for 40-45 min. The same recipe can be used for pumpkin or zucchini bread. Add cinnamon for pumpkin bread.

Ruth Ann Bontrager (Busser)
Lydia Gingerich (Cashier-Bakery)

BROWN BREAD

Dissolve 1 pkg. yeast in $\frac{1}{2}$ c. warm water. Scald $1\frac{1}{2}$ c. rich milk, add 4 T. brown sugar, 1 T. salt, and 2 T. butter. Cool to lukewarm, then add yeast and water, and $1\frac{3}{4}$ c. graham flour, and $3\frac{1}{4}$ c. (Robin Hood) flour. Mix then knead 10 minutes. Cover and let rise in warm place till double in bulk. Turn out and knead thoroughly. Place in well greased pans. Cover and let rise till light, about 1 hour. Bake in a 350° oven for about 1 hour.

Lizzie Ann Bontrager (Cook)

BREAD

1st Mix and set aside:

$\frac{3}{4}$ c. warm water
 $\frac{1}{2}$ t. sugar

2 T. yeast

2nd

$2\frac{1}{2}$ c. very warm water
2 T. salt

$\frac{1}{2}$ c. sugar
 $\frac{1}{3}$ c. oil

Mix together these 4 ingredients. Beat in 2 c. whole wheat flour with egg beater. Then add yeast solution and beat in 2 more cups of flour (white) with egg beater. Then rest of flour I mix by hand (using 2 c. brown flour and $8\frac{1}{2}$ c. white flour all together). Sometimes it doesn't take that much flour. I just add enough so it isn't sticky at all. Put in greased tupperware bowl with lid and let rise 1 hour. Punch down and let rise $\frac{1}{2}$ hour, repeat 2 more times every $\frac{1}{2}$ hour. Divide in 4 parts and roll out with rolling pin, then put in pans and let rise till 1" above pans. Bake in preheated oven for 25 min. at 350° or nice-n-brown bag. When done, take out of pans and grease top. Then when cooled off a little, put in plastic bags. Also prick the bread as soon as you put it in pans.

Norine Borkholder (Cook)

CRANBERRY BREAD

Mix together:

2 eggs	4 T. melted butter
4 T. hot water	1 c. orange juice

Add:

4 c. flour	2 c. sugar
1 t. salt	3 t. baking powder
1 t. soda	2 c. sliced cranberries

Add nuts if desired. Makes 3 or 4 small loaves. Bake at 325° for 1 hour or until done.

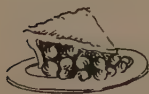
Mary Esther Miller (Bakery)

CORN BREAD

$\frac{3}{4}$ c. sugar	1 $\frac{1}{4}$ c. corn meal
1 c. shortening	1 c. flour
2 eggs	1 t. soda
1 c. sour milk	1 t. salt
1 t. cream of tartar	

Mix all ingredients and pour into greased pans. Bake at 400° for 20-25 min.

Lillian Miller (Cashier-Hostess)



Hardening of the heart ages people more quickly than hardening of the arteries!

ENGLISH MUFFIN BREAD

5½ c. flour	1 T. sugar
¼ t. soda	1½ t. salt
2 pkg. yeast	½ c. water
2 c. milk	

Mix 3 c. flour and dry ingredients. Heat milk and water. Beat together, add rest of flour and mix well. Grease 2 loaf pans and sprinkle with corn meal. Divide dough for 2 pans. Let rise for 45 min. Bake for 45 min. in 350° oven.

Mabel Hershberger (Cashier)
Rosa Borntrager (Dutch Country Gifts)

BOHEMIAN KOLACKES (Bread Rolls)

½ c. milk	1 t. salt
2 pkg. dry yeast	4 egg yolks
½ c. warm water	4½ c. all-purpose flour
¾ c. butter	½ c. sugar

Topping:

2 T. melted butter	2 T. powdered sugar
--------------------	---------------------

Scald milk, cool to lukewarm. Dissolve yeast in the warm water. Cream butter, sugar, salt and egg yolks. Add yeast, milk and 1½ c. flour. Stir in enough remaining flour to make a soft dough. Place in a lightly greased bowl, turn dough to grease top. Cover and let rise in warm place until doubled. Stir down, turn onto lightly floured board and divide in 24 pieces of equal size, shape each into a ball. Cover and let set 10-15 min. Place 2" apart on greased cookie sheet. Press dough from center outward to make a hollow. Fill each hollow with filling (jam) of your choice. Cover and let rise in a warm place until doubled. Bake at 350° for 15-18 min. or until lightly browned. Brush tops of rolls with melted butter and sprinkle lightly with powdered sugar, or glaze with a thin frosting mixture.

Edna Borntrager (Cook)

FRENCH BREAD

1 heaping T. butter	1 heaping T. salt
1 heaping T. sugar	2 c. boiling water
1 T. dry yeast	$\frac{2}{3}$ c. lukewarm water
About 6 to 6½ c. unbleached hard-wheat white flour	

In a large mixing bowl combine the butter, salt, and sugar and 2 c. boiling water. Stir a little as it dissolves. Sprinkle the yeast over $\frac{2}{3}$ c. lukewarm water in a bowl and allow it to dissolve. When the butter mixture is also lukewarm, combine the two and mix well. Add 4 c. of flour gradually. Beat it vigorously with a wooden spoon for about 10 min. Then add flour until the dough is too stiff to mix with a spoon. Turn it out on a floured board and knead until it is satiny smooth and elastic. Let it rise in a warm place for about 1½ hours. Punch it down and let it rise about 1 hour. Prepare the baking sheet by buttering it and sprinkling yellow cornmeal lightly over the butter.

Divide the dough into 3 parts and shape each into a long slender loaf. Do this by rolling it into a rectangle 14×8. Roll up the long side and seal the seam. Let them rise until almost double. Brush the tops with cold water and cut diagonal slits across the top with a very sharp knife. Bake them at 400° for 45 min., brushing them with cold water every 15 min. This helps make the crisp hard crust for which french bread is famous.

Carolyn Mast (Waitress)

HONEY WHEAT BREAD

2 T. yeast	$\frac{1}{3}$ c. vegetable oil
1 c. lukewarm water	$\frac{1}{3}$ c. honey
$\frac{1}{2}$ t. sugar	1 T. salt
2 c. hot water	1½ c. whole wheat flour
1½ c. bread flour	

Beat well, add yeast mixture and 6 c. of bread flour and knead well, about 10 min. Let rest 15 min., knead, let rise about 1 hour. Knead again and let rise 1 hour. Then divide into 3 loaves and rise 1½ hours. Bake at 350° for 30 min.

Fannie Yoder (Cook)

NO-KNEAD BREAD

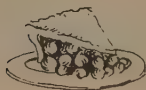
3 pkg. dry yeast
2 eggs
10 c. flour
4 t. salt

3¾ c. warm water
6 T. soft margarine
6 T. sugar

For wheat bread, use 5 c. white flour and 5 c. whole wheat flour.

Dissolve yeast in warm water; add remaining ingredients one by one. Mix by hand until moist. Seal in tupperware fix-n-mix bowl until seal pops off. Divide into 4 equal parts and put each into greased bread pan. Cover with towel and let rise ½ hour. Bake at 350° for about ½ hour. Makes 4 loaves.

Betty Miller (Pie Baker)
Lydia Ann Miller



Will power is the ability to eat one salted peanut.

PUMPKIN BREAD

1½ c. sugar
1⅔ c. flour
¼ t. baking powder
1 t. soda
½ t. cloves
½ c. salad oil

1 c. pumpkin
2 eggs
½ c. nuts (optional)
¾ t. salt
½ t. cinnamon
½ c. water

Combine all ingredients and mix for 3 min. Then fold in nuts. Spread mixture in a well greased loaf pan. Bake at 325° for 1 hour and 20 min. Makes one loaf.

Betti Kauffman (Cashier-Hostess)

GOOD BREAD

Mix together:

1½ c. warm water
2 T. yeast (rounded)
1 t. sugar

Mix together:

5 c. hot water
⅔ c. vegetable oil
¾ c. sugar
¼ c. salt
21 c. flour

Measure 5 c. flour, then add yeast mixture. Add the rest of flour. Mix thoroughly. Let rise 1 hour, then work down. Let rise again for ½ hour, then roll out and put into pans. Let rise and bake at 350° for 30 min. or until golden brown.

Rose Schrock (Baker)

PERFECT WHITE BREAD

1 pkg. active dry yeast	2 c. milk, scalded
2 T. sugar	2 t. salt
1 T. shortening	5¾ to 6¼ c. flour
¼ c. warm water	

Soften active dry yeast in warm water. Combine hot milk, sugar, salt, and shortening. Cool to lukewarm. Stir in 2 c. of the flour, beat well. Add the softened yeast, mix thoroughly. Add enough of remaining flour to make a moderately stiff dough. Turn out on lightly floured surface. Knead till smooth and satiny (8 to 10 min.). Shape in a ball; place in lightly greased bowl, turning once to grease surface. Cover, let rise in warm place till double in size. Punch down. Cut dough in 2 portions. Shape each into a smooth ball. Cover and let rest 10 min. Shape in loaves. Place in 2 greased 9×5×3 loaf pans. Cover and let rise till double. Bake in hot oven at 400° for 35 min. or till done. If tops brown too fast, cover loosely with foil for the last 15 min. Makes 2 loaves.

Patty Kauffman (Grill Worker)



Yes, worry is a killer. People are dying from it every day.

PINEAPPLE TEA RING

2 pkgs. dry yeast
¼ c. very warm water
1 t. sugar

Dissolve yeast in water. Add sugar.

½ c. sugar	1 c. hot scalded milk
¼ c. shortening	1 t. salt

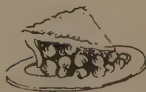
Combine in large bowl. Stir in 2 unbeaten eggs and softened yeast. Gradually add 5-5½ c. flour to make a stiff dough. Knead and cover bowl. Let rise then roll out. Spread with filling. Roll up beginning at long end and shape into a ring. Let rise. Bake at 350° for 20 min.

Filling:

1½ c. crushed pineapple
¾ c. sugar
1 T. cornstarch

Cook until thick.

Wanita Mast (Busser)



It's not the hours you put in, but what you put in the hours that counts!

WHOLE WHEAT BREAD

Soften 1 pkg. dry yeast or 1 T. dry yeast with $\frac{1}{4}$ c. warm water plus 1 t. sugar. Combine:

$\frac{1}{2}$ c. brown sugar
1 T. salt

3 T. shortening
1 c. boiling water in large bowl,
add $\frac{3}{4}$ c. cold water - cool to
lukewarm

Stir in softened yeast. Gradually add 4 c. whole wheat flour and $1\frac{1}{2}$ to 2 c. white flour to form a soft dough. Knead lightly on floured surface 7 to 10 min. Place in greased bowl and cover. Let rise in warm place about 2 hours. Punch down, let rise for 30 min. Divide dough in half. Shape in 2 loaves. Let rise in warm place until light and double in size. About $1\frac{1}{4}$ to $1\frac{1}{2}$ hours. Bake at 350° for 30 to 40 min. Remove from pans.

Fannie Yutzy (Pie Baker)



A close look at the “chips” may reveal flaws in the “block”!

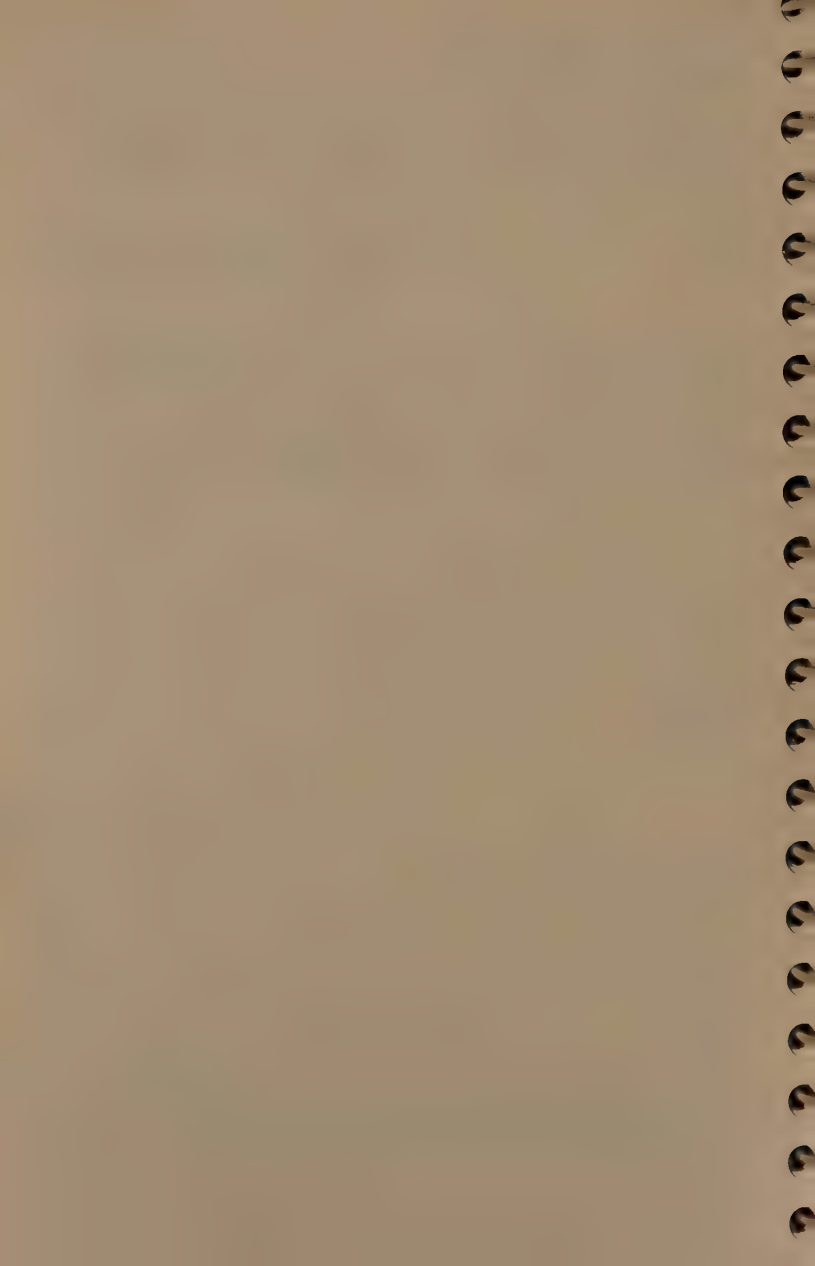
ZUCCHINI BREAD

Beat together:

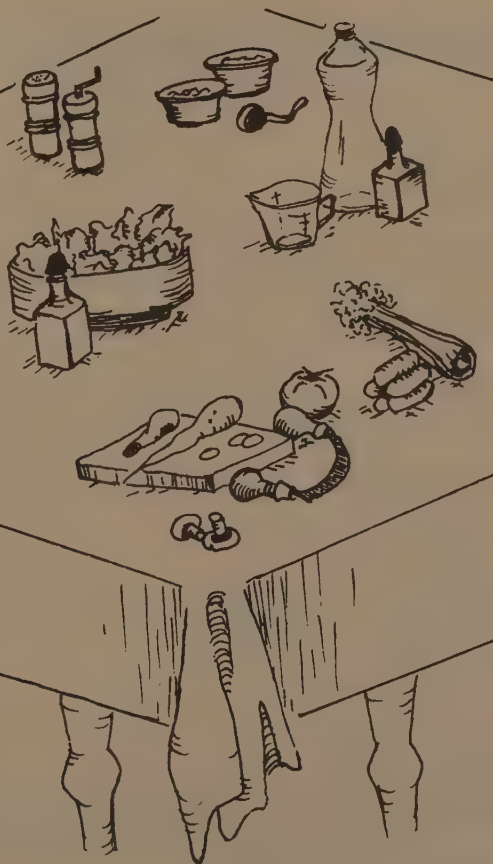
3 eggs
1 c. oil
2 c. sugar

Add 3 c. shredded zucchini. Sift and add 1 t. salt, soda, baking powder, cinnamon and 3 c. flour, 1 c. coconut and 1 c. nuts (can also add $\frac{1}{2}$ c. raisins). Bake 1 hour at 350° . Makes 2 loaves bread.

Barbara Bainter (Cleaning Service)



Salads & Salad Dressings



BED BATH FOR A PERSON TO TAKE BY HIMSELF—For elderly cold-blooded and weakly persons, this should be excellent.

Wring a towel lightly out of cold water, place by the bedside and, after you are in bed, and thoroughly warm, pass the towel over the entire body, if you are able to bear it, or over a part of your body if you are not—but do this under your bedclothing. Do not take it off.

The heat of the body turns the moisture from the towel into a vapor which, in being thus drawn out, takes any ache with it and promotes sleep. This is manifestly better than no bath at all where the water and air cannot be borne at the same time.



You are often sorry for saying a harsh word, but you will never regret saying a kind one.

“A KITCHEN PRAYER”

Bless my little kitchen Lord
I love its very look
And guide me as I do my best
Especially when I cook.

May the food that I prepare
Be seasoned from above
With thy blessings and thy grace
But most of all thy love.

So bless my little kitchen Lord
And those who share my bread
Bless its homey atmosphere
And all of those I've fed.

Mary Miller (Waitress)

Salads & Salad Dressings

AVOCADO SALAD

1 pkg. lime jello
1 c. cold water or fruit juice
 $\frac{1}{4}$ c. sugar
1 ripe avocado

1 c. hot water
1 - 8 oz. pkg. cream cheese
1 sm. can mandarin oranges
(drained)

Mix the jello and chill until it begins to thicken. In the meantime, mix the softened cream cheese with the sugar. Add the mashed avocado and orange slices. Mix with the thickened jello and chill until firm.

Leora Kauffman (Purchasing)



The probability of life originating by accident is comparable to the possibility of the unabridged dictionary resulting from an explosion in a print shop!

ANGEL HASH SALAD

2 T. clear jel or flour
1 c. pineapple juice

½ c. sugar
2 egg yolks

Cook together until thick, stirring constantly. Cool and add 1 cup of whipped cream.

Pour mixture over:

2 c. diced apples
4 or 5 bananas
Maraschino Cherries to garnish

1 lg. can chunk pineapple, drained
¼ c. nuts
marshmallows and grapes
may be added

Mary Esther Miller (Bakery Manager)
Laura Anna Miller (Grill Worker)
Katie Miller (Dutch Country Gifts)
Denise Henke (Waitress)



Don't pray and talk cream and live skimmed milk!

APPLE SALAD

approximately 24 apples
3 bananas
4 c. chopped celery
2 c. chopped or chunk pineapple
5 oz. miniature marshmallows

Mix:

1 ⅓ c. salad dressing
5 ⅓ c. whipped topping

¼ c. sugar

Pour over apple mixture and toss gently.

Lydia Ann Miller (Head Cook)

BROCCOLI SALAD

1 head broccoli (ground or chopped)
1 small onion (chopped)
8 pieces bacon fried and broken up
 $\frac{1}{3}$ c. slivered almonds
raisins (optional)

Dressing:

1 c. salad dressing
 $\frac{1}{3}$ c. sugar
1 T. vinegar

Don't put dressing on till ready to serve.

Esther Nisley (Bakery)

Fannie Yoder (Cook)

Edna Borntrager (Head Cook, evening)

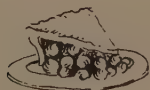
Jil Kauffman (Waitress)

BOONES SALAD

1 can (20 oz.) cut up peaches or any other fruit
1 box ($3\frac{1}{2}$ oz.) instant pistachio pudding mix
1 container (9 oz.) non-dairy whipped topping
1 c. miniature marshmallows
 $\frac{1}{2}$ c. finely cut up walnuts

Drain peaches, cut in tiny pieces, reserve syrup. Place pudding mix in a large bowl, add six tablespoons of the syrup and make a soft paste, add topping and mix well. Add drained fruit, mix very well until mixture is fluffy and increased in volume. Refrigerate until thoroughly chilled.

Sharon Miller (Cook)



Why not add a smile to your speech today?

BLUEBERRY SALAD

2 small boxes black raspberry jello
1 medium can crushed pineapple
1 can blueberries
1 small can coconut
8 oz. cream cheese
½ pt. sour cream

Dissolve jello in 2 c. boiling water. Drain ½ c. juice from pineapple and ½ c. juice from blueberries. Mix with jello and stir well. Add pineapple and blueberries. Mix well and let set.

Mix cream cheese, sour cream, ½ t. vanilla, ½ c. powdered sugar. Pour on top of jello and sprinkle with coconut. Keeps real well.

Mary Miller (Waitress)

BEAN 'N BACON SALAD

2 cans (16 oz.) whole green beans, drained	
¼ c. chopped onion	¼ c. mayonnaise or salad dressing
⅓ c. salad oil	1 t. prepared mustard
¼ c. vinegar	2 t. vinegar
½ t. salt	¼ t. salt
¼ t. pepper	4 slizes bacon, crisply fried
4 hard boiled eggs, chopped	and crumbled
	crisp greens
	paprika

Combine beans, onions, salad oil, ¼ c. vinegar, ½ t. salt and the pepper; toss lightly. Cover and chill. Mix remaining ingredients except bacon, greens and paprika. Just before serving, drain bean mixture and add to 2nd mixture. Serve on greens and top with bacon and paprika. Serves 6.

Barbara Bontrager (Cashier)

BAKED CHICKEN SALAD

- | | |
|-----------------------------|------------------|
| 3 c. chopped cooked chicken | 1 T. lemon juice |
| 1½ c. celery slices | 1½ t. salt |
| 1 c. shredded sharp Cheddar | dash of pepper |
| 1 T. chopped onion | tomato slices |
| 1½ c. crushed potato chips | |

Combine chicken, celery, ½ c. cheese, onion, lemon juice, seasonings and enough mayonnaise to moisten; mix lightly. Spoon into 1½ quart casserole; top with tomatoes. Bake at 350° for 35 min. Top with combined remaining cheese and chips; continue baking until cheese is melted. Serves 6.

Sue Miller (Manager)

CAULIFLOWER BROCCOLI SALAD

- | | |
|-------------------------------|-------------------------------|
| 1 head cauliflower, separated | 1-2 heads broccoli, separated |
| 1-2 tomatoes, chopped | 1-2 carrots, chopped |

Mix together:

- | | |
|---------------------------------------|---------------------|
| 1 c. Hellman's Mayonnaise | 1 c. sour cream |
| ½ t. Beau Monde | 1 T. parsley flakes |
| ½-1 pkg. Hidden Valley Ranch Dressing | |

Pour mixture over cauliflower, broccoli, tomatoes, carrots for desired coverage. The mixture also makes a great vegetable dip.

Janet Lantz (Waitress)

CHICKEN SALAD

- | | |
|---|----------------------|
| 8 c. cooked chicken, cut up in small pieces | 4 c. chopped celery |
| 8 eggs, cooked and chopped | 3 c. salad dressing |
| ¼ t. salt | 1 t. vinegar |
| ¼ c. sugar | 1 t. (scant) mustard |

Put all together and mix. Serve on chef salads or in sandwiches.

Evelyn Yoder (Cook)
Lydia Ann Miller (Head Cook)

CREAMY CUCUMBER SALAD

Slice 4 large cucumbers and put them in leftover pickle vinegar to marinate. Drain well and make creamy dressing.

2 c. mayonnaise

1 c. sugar

½ c. vinegar

Add:

chopped celery

onions

grated carrots

Rosa Borntrager (Dutch Country Gifts)

CREAMY COLE SLAW

Dressing:

1 c. salad dressing

½ c. sugar

1 T. celery seed

2 T. vinegar

1 t. salt

Blend well and pour over 1 head of chopped or shredded cabbage. Variation: add 1 c. pineapple, crushed, ½ c. pecans and 2 c. miniature marshmallows.

Lydia Ann Miller (Cook)

CRANBERRY SALAD

6 oz. pkg. raspberry jello

3 c. hot water

1 c. sugar

2 apples, chopped

½ c. nuts, chopped

½ pkg. cranberries

1 c. crushed pineapple

Dissolve jello in hot water, add sugar, apples, nuts, pineapple and cranberries. Put in cool place till set.

Lydia Ann Miller (Head Cook)

CORN SALAD

12 large ears sweet corn	1 pint vinegar
2 onions, chopped	1 c. prepared mustard
5 stalks celery, diced	$\frac{3}{4}$ t. tumeric
2 small, or 1 large, head cabbage, grated coarsely	

Simmer for 30 min. A little water may be added to cook. Thicken with 1 T. cornstarch. Ladle into jars and seal at once.

Mary Ellen Yutzzy

COTTAGE CHEESE SALAD

1 lb. marshmallows
 $\frac{1}{2}$ c. milk

Melt above over low heat; then add:

1 lg. pkg. cream cheese, cut up
1 pint small curd cottage cheese

Stir a little and cool; then add:

1 #2 can crushed pineapple, well drained
 $\frac{1}{2}$ c. nuts

Fold in 1 cup cream, whipped.

Mary Esther Lehman (Busser)
Mary Esther Mast (Waitress)
Doris Miller (Waitress)



The best exercise for the heart is to reach down and pull other people up!

COOL AS A CUCUMBER SALAD

1-2 cucumbers, pared and sliced	1½ T. vinegar
½ t. salt	1 T. sugar
1 c. sour cream or yogurt	1 green onion, snipped
1 t. dill weed	½ t. celery seed
¼ t. dry mustard	

Combine all ingredients except cucumbers, mixing well. Pour over cucumbers. Refrigerate for several hours.

Barbara Bontrager (Cashier)

CHINESE CHICKEN SALAD

½ lb. diced chicken	2 t. sugar
1 head lettuce	1 t. salt
2 t. toasted almonds	1 t. accent
2 t. sesame seeds	½ t. pepper
3 t. vinegar	¼ c. oil
½ pkg. wonton's skins	onion salt (desired amount)

Mix and serve. Fry wontons and serve separate.

Betti Kauffman (Cashier-Hostess)

CHICKEN SALAD

Add to 2 c. boiled, chopped chicken:

1 - 8 oz. can of water chestnuts	1 lb. seedless green grapes
½ c. sliced celery	#9 can pineapple bits
¾ c. mayonnaise	¾ c. sour cream
1½ t. curry powder	2 t. lemon juice
⅓ c. slivered toasted almonds	

Serve on lettuce leaf.

Mary Ellen Campbell (Waitress)

CARROT SALAD

- 1 pkg. orange gelatin
- 3 oz. pkg. cream cheese, softened
- $\frac{3}{4}$ c. grated carrots
- 1 small can crushed pineapple, drained (save juice)

Cream together cream cheese and gelatin. Add 1 c. hot water, stir until dissolved, add juice from pineapple, let gel slightly. Add crushed pineapple, carrots and a container of Cool Whip. Put into mold and chill until firm.

Edith Herschberger (Cashier)

DILLY TUNA SALAD

- | | |
|--|---------------------------|
| 1½ c. cottage cheese | ¼ c. chopped green pepper |
| 1 - 6½ oz. can tuna, drained, flaked | ¼ c. chopped onion |
| ⅓ c. low calorie thousand island
or French dressing | ¼ t. dill weed |
| ¼ c. chopped celery | salt and pepper |
| | lettuce |

Combine cottage cheese, tuna, dressing, celery, green peppers, onion and dill weed; mix lightly. Season to taste. Chill. Serve on lettuce. 4 servings.

For variety, add shredded carrot or chopped cucumber, and serve with sliced tomatoes or in tomato cups.

Sue Miller (Manager)

EASY SUMMER SALAD

- 1 - 3 oz. box jello (any flavor)
- 1 small box small-curd cottage cheese
- 1 container Cool Whip
- 1 small can drained fruit

Stir together Cool Whip, dry jello and cottage cheese. Then add the drained fruit. Nuts or marshmallows may also be added, if desired.

Lizzie Ann Bontrager (Cook)

EGG SALAD

6 large hard boiled eggs, diced ½ c. celery, diced
⅔ c. salad dressing pinch of salt and pepper

Mix all together. Makes about 5 sandwiches.

Doris Miller (Waitress)

FREEZER SLAW

1 head cabbage, shredded 1 t. salt
1 T. sweet pepper, finely chopped
1 carrot, grated fine

Let stand 1 hour. Then squeeze out juice. Make heavy syrup of:

1 c. vinegar 1 t. mustard seed
1 t. celery seed ½ c. water
2 c. sugar

Mix all together and boil 1 min. Let stand till lukewarm. Pour over cabbage mixture and mix well. Put in boxes and freeze. Can be refrozen.

Susanna Miller (Cook)

FRUIT SALAD

1 small can mandarin oranges with juice
1 large can crushed pineapple in own juice
1 large can fruit cocktail in light syrup
1 large can lemon instant pudding mix
1 banana
lemon juice
whipped topping

Pour oranges, pineapple and fruit cocktail together in a large bowl. Add lemon pudding mix and mix well. Juice will absorb into pudding. Refrigerate covered. Just before serving, slice one banana with lemon juice, and then add to fruit. Top with whipped topping.

Barbara Bontrager (Cashier)

GREEN JELLO SALAD

1 large box lime jello in 1 c. boiling water. Add 2 c. water and pineapple juice. Cool and add:

2 c. crushed pineapple (drained)

½ c. nuts

1 pt. Riches topping, whipped

1 pt. cottage cheese

½ c. sugar

1 - 8 oz. cream cheese

Mix jello, boiling water and pineapple juice. Then cool. Whip the Riches topping and add the sugar and remaining ingredients.

Doretta Mast (Dishwasher)

HEAVENLY SALAD

2 - 3 oz. pkgs. lemon jello

1 c. cold water

16 lg. or 1½ c. sm. marshmallows

2 lg. apples, diced and unpeeled

2 c. hot water

½ c. nuts

1 - 9 oz. can crushed pineapple,
drained

Dissolve jello (as usual) in hot water; add marshmallows and stir until melted. Stir in cold water and chill until partially set. Add remaining ingredients. Turn into flat dish about 9×13. Some prefer to use all hot water at one time to dissolve the jello.

Topping:

¾ c. sugar

2 eggs

½ pt. whipped cream

2 T. lemon juice

Cook sugar, eggs and lemon juice in double boiler or over very slow heat, stirring constantly. When cold, add the whipped cream and spread on jello.

Betti Kauffman (Cashier-Hostess)

HERITAGE FRUIT SALAD

1 - 32 oz. fruit salad, drained
1 c. strawberry halves
1 c. melon balls

1 banana, sliced
coconut cream dressing

Combine fruit; chill. Serve with:

Coconut Cream Dressing:

$\frac{1}{3}$ c. salad dressing or mayonnaise $\frac{1}{3}$ c. heavy cream, whipped
1 T. honey 3 T. flaked coconut

Combine salad dressing and honey; mix well. Fold in whipped cream and coconut. Chill. 6 servings.

Sue Miller (Manager)



The bravest battle that ever was fought,
Shall I tell you where and when?
On the maps of the world you'll find it not,
It is fought by the mothers of men.

IRMA'S LETTUCE SALAD

1 head lettuce
8 strips bacon
cheese, grated

$\frac{1}{2}$ head cauliflower
onions, chopped

Dressing:

1 c. salad dressing
 $\frac{1}{2}$ c. sugar

salt
1 T. vinegar

Pour on lettuce mixture.

Marlene Eash (Cook)

ITALIAN SPAGHETTI SALAD

1 lb. box extra thin spaghetti
1 - 10 oz. jar Italian dressing

Kroger salad seasons
(about ½ jar or 1 oz.)

Cut up fresh vegetables:

broccoli
tomatoes

green peppers
onions

Cook spaghetti and rinse with cold water. Mix altogether and marinate overnight.

Rosa Borntrager (Dutch Country Gifts)

ITALIAN RICE SALAD

Cook 1½ c. rice till done. Cool. Blend ¾ c. Italian dressing and ¾ c. mayonnaise together. Chop fresh vegetables to make 1½ c. (like carrots, celery, peppers, onions, radishes, frozen peas, etc.). Add dressing, blend in rice, toss well. Pack in mold or bowl. Chill. Unmold on a plate of lettuce leaves.

Edna Borntrager (Cook)

LIME COTTAGE CHEESE SALAD

1 pkg. lime jello
1 c. boiling water
2 c. tiny marshmallows
dash of salt

1 - 9 oz. can crushed pineapple
1 c. small curd cottage cheese
1 c. cream whipped

Dissolve jello in boiling water, add marshmallows and let melt. Stir in salt and pineapple. Chill until slightly thickened. Fold in cottage cheese and whipped cream. Turn into 8×8 pan.

Rosie Eash (Waitress)
Mary Ellen Yutzy

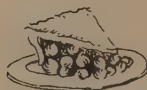
LIME SALAD

2 c. flour
½ c. brown sugar
½ c. chopped walnuts
1 c. butter

Mix and press in oblong pan and bake 12-15 min. at 350°.

Drain 1 can crushed pineapple. Place juice in saucepan, bring to a boil. Dissolve 1 small box lime jello in the juice. Cool. Cream 1 (8 oz.) pkg. cream cheese with 1 c. sugar. Blend in jello (before it jells). Stir in pineapple. Whip 1 c. cream and mix all together. Put on top of baked crust. Chill, cut in squares and serve.

Laura Anna Miller (Grill Worker)



Can you remember the last time someone shouted at you? What was your reaction?

For most people, when you are shouted at, you shout back. And there is only one proven method to keep someone from "hollering" during a disagreement. Keep your voice low! It will almost always act to control the voice of the other person.

MACARONI SALAD

6 c. raw macaroni, cooked
and cooled
1½-2 c. onions, chopped
1 T. relish
1 T. celery seed
approx. 1½ quarts salad dressing

2 c. celery, chopped
8 eggs, cooked and chopped
1 T. mustard
pinch of salt
approx. 1 c. sugar

Season to taste.

Lydia Ann Miller (Head Cook)

MARSHMALLOW CHEESE SALAD

1 lb. marshmallows	½ c. milk
1 pt. creamed cottage cheese	1 c. whipped cream
1 can crushed pineapple, drained	1 c. chopped nuts
1 - 8 oz. pkg. Philadelphia Cream Cheese	

Melt marshmallows and milk in the top of a double boiler. Cream the two cheeses and add the melted marshmallows, slightly cooled. When above mixture is no longer warm, add well drained pineapple and nuts. Fold in whipped cream. Chill.

Edna Borntrager (Head Cook, evening)

MARINATED VEGETABLE SALAD

broccoli	radishes
cauliflower	cherry tomatoes
celery	green onions
carrots	green pepper

Add other vegetables if you like, but not lettuce as it will wilt. Marinate in dressing overnight or several hours.

Dressing: Mix in blender

1 c. oil	1 t. salt
½ c. vinegar	½ t. pepper
parsley (optional)	onion (optional)
2 t. oregano leaves	2 cloves garlic or ¼ t. powder

Edna Borntrager (Head Cook, evening)

Joyce Schrock (Waitress)

Rosa Borntrager (Dutch Country Gifts)



It's a little too much to save
And a little too much to dump—
And ther's nothing to do but eat it.
That makes the housewife plump!

ORANGE SALAD

1 box tapioca pudding
1 - 3¾ oz. box instant
vanilla pudding
3 c. water

1 - 3 oz. box orange gelatin
2 small cans mandarin oranges,
drained
1 - 9 oz. container Cool Whip

Mix first four ingredients together and boil for 10 min. Cool completely. Add oranges and Cool Whip. Pour into bowl and refrigerate.

Barbara Bontrager (Cashier)
Doretta Mast (Dishwasher)

POTATO SALAD - (1½ gal.)

4 quart kettle full cooked potatoes
2 c. chopped celery
2 level T. pickle relish
1 T. salt
approx. 1 c. sugar

8 eggs, cooked and chopped
1½-2 c. chopped onions
2 level T. mustard
1 t. celery seed
approx. 1½ quart salad dressing

Mix and add whatever it takes to suit your taste. Add vinegar if you like a more sour flavor.

Lydia Ann Miller (Head Cook)
Ruth Elaine Miller (Waitress)
Esther Nisley (Pie Baker)

ORANGE JELLO SALAD

1 large box orange jello
1 - 9 oz. can crushed pineapple,
drained
1¾ c. milk

1 can mandarin oranges, drained
1 small box instant lemon pudding
1 - 8 oz. Cool Whip

Dissolve jello in 2 c. boiling water. Add 2 c. cold water. Mix with mandarin oranges and crushed pineapple and chill in 9×13 dish. When firm, beat 1¾ c. milk and lemon pudding until thick, add Cool Whip. Spread on top of jello.

Rosie Eash (Waitress)

PEANUT CRUNCH SLAW

4 c. shredded cabbage
1 c. celery
½ c. sour cream
½ c. mayonnaise
1 t. salt
¼ c. chopped green onion
¼ c. chopped green pepper
½ c. chopped cucumber
1 T. butter
½ c. salted peanuts, chopped
2 T. Parmesan cheese

Toss cabbage and celery together; chill. Mix sour cream, mayonnaise, salt, onions, green peppers and cucumber; chill. Just before serving, melt butter in small skillet; add peanuts and heat until lightly browned. Immediately stir in cheese. Toss chilled vegetables with dressing. Sprinkle peanuts on top.

Denise Henke (Waitress)

PINEAPPLE CHEESE DELIGHT

Mix:

2 pkgs. lemon jello
3½ c. boiling water
1 can drained crushed pineapple
12 marshmallows (quartered)

Cook and cool:

1 can pineapple juice
½ c. sugar
1½ T. flour
1 egg

Add 1 c. whipped cream with sugar and flavoring. Pour over set jello mixture and top with grated County Line cheese.

Fannie Yoder (Cook)

PINEAPPLE AND CHERRY SALAD

1 - 3 oz. pkg. cherry jello	¼ c. salad dressing
1 - 8 oz. pkg. cream cheese	¼ c. maraschino cherry juice
2 T. powdered sugar	¼ c. maraschino cherries, chopped
1 small can crushed pineapple	1 c. heavy cream, whipped

Dissolve jello and let cool. Add salad dressing to cream cheese mixing until smooth and well blended. Add cherry juice, sugar and jello. Mix well. Chill until slightly thickened. Add fruit. Fold in whipped cream. Pour into a 1½ quart ring mold and chill until firm.

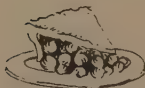
Betti Kauffman (Cashier-Hostess)

PRETZEL SALAD

1 c. crushed pretzels	½ c. sugar
1 stick butter or oleo	2 T. cornstarch
¼ c. sugar	1 pkg. Dream Whip
1 c. crushed pineapple	3 oz. cream cheese

Combine pretzels, butter and ¼ c. sugar. Press in 8×8×2 pan. Bake at 325° for 8 min. Combine pineapple and cornstarch and sugar in saucepan. Cook until thick. Cool and spread over pretzel mixture. Whip Dream Whip and add cream cheese. Spread over pineapple mixture. Chill.

Edna Slabach (Cook)



If you find your son going down the wrong track, perhaps it's because you didn't "switch" him soon enough!



It's true that people are affected much more by the tone of your voice and the look on your face than by any selected set of words.

RIBBON SALAD

First Layer:

2 (3 oz.) pkg. lime gelatin
2 c. cold water

2 c. hot water

Put in 9×13 pan to set.

Second Layer:

1 (3 oz.) pkg. lemon gelatin

1 c. hot water to dissolve gelatin

Add:

¼ lb. miniature marshmallows

1 (8 oz.) pkg. cream cheese

When starting to set add:

½ c. crushed pineapple

1 c. whipped topping

Put on first layer, let set.

Third Layer:

2 (3 oz.) pkg. cherry gelatin
2 c. cold water

2 c. hot water

When starting to set, pour on second layer.

Lydia Ann Miller (Head Cook)
Ella Bontrager (Cook)

SIX-LAYER 24 HOUR SALAD

Fix day or evening ahead:

1 layer shredded lettuce 1 small layer green onions
1 layer peas (frozen, slightly cooked)

Mix together and spread over the above layers:

1 c. sour cream 1 c. mayonnaise
1 T. sugar

Sprinkle Parmesan cheese on top. Fry bacon and crumble on top.
Put in tupperware and cover. Refrigerate.

Patty Neufeld (Waitress)

7-LAYER SALAD

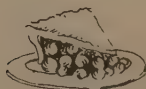
1½ head lettuce 1 lb. bacon, fried and broken
1 medium onion, chopped 1 lb. Cheddar cheese
1 pint frozen peas 8 hard-boiled eggs

Dressing:

3 c. mayonnaise ½ c. milk
½ c. sugar mustard to taste

Put above ingredients in layers, put dressing on top and let stand overnight in refrigerator. Lettuce will not wilt if you don't stir dressing through.

Jil Kauffman (Waitress)



Life's most perplexing problems usually come in the form of people.

SOUR KRAUT SALAD

Mix together:

3½ c. kraut, drained	1 c. celery, chopped
1 lg. green pepper, chopped	1 onion, chopped

Boil ¼ c. water and 1 c. sugar together. Then cool. Pour over kraut mixture. Let set overnight. Drain. Mix the following and pour over kraut:

1 c. salad oil	¾ t. salt
1 c. sugar	1 t. celery salt
½ c. vinegar	1 t. powdered mustard

Edna Borntrager (Head Cook, evening)

STRAWBERRY JELLO SALAD

2 boxes (3 oz.) strawberry jello	1 c. boiling water
----------------------------------	--------------------

Mix these together and add:

1½ pint or 1 quart frozen strawberries
1 lb. 4 oz. can crushed pineapple
2 large bananas, mashed

Maurice Berkey (Controller)

SUNSHINE MACARONI SALAD

2 c. (7 oz.) elbow macaroni, cooked and drained
½ lb. Velveeta cheese, cubed
½ c. celery slices
½ c. ham cubes
2 T. chopped pimienta
1 T. chopped green pepper
Miracle Whip salad dressing

Combine macaroni, Velveeta cheese, celery, ham, pimienta, and green pepper. Add enough salad dressing to moisten. Mix well. Chill. Makes 6 servings.

Polly Yoder (Bakery)

SWEET AND SOUR CARROTS

5 c. carrots, cooked and sliced	1 sliced onion
1 green pepper, sliced	1 can tomato soup
1 c. sugar	1 t. pepper
½ c. oil	¾ c. vinegar
1 t. dry mustard	1 t. Worcestershire sauce

Mix together last seven ingredients and bring to a boil. Then add onion and green pepper and pour over carrots. Marinate overnight.

Joyce Schrock (Waitress)

Julianna Bontrager (Waitress)

TACO DIP

1 can refried beans with green chilies

Combine:

3 medium avocados, mashed

¼ t. pepper

½ t. salt

2 T. lemon juice

Combine:

1 pkg. taco seasoning mix

1 c. mayonnaise

1 c. sour cream

Combine:

1 pkg. (8 oz.) Cheddar cheese, shredded

¼ c. chopped black olives

1 c. chopped tomatoes

½ c. green onions

Layer in order into 9×13 pan. Serve with tortilla chips.

Esther Hershberger

Mary Miller (Waitress)

TACO SALAD

Fry 1 lb. hamburger, then add 1 pkg. taco seasoning according to directions on package. Cut up as for tossed salad: 1 head lettuce, 4 tomatoes, 1 onion, 4 oz. shredded cheese, 1 can kidney beans and ½ c. crushed taco flavored chips. Prepare each food separately, mix just before serving and serve with French dressing.

Dressing:

⅓ c. ketchup	1 T. onion salt
½ c. cooking oil	½ t. salt
½ c. white sugar	½ t. paprika
¼ c. vinegar	1 T. lemon juice

Put all ingredients in a jar and shake up. May be stored in refrigerator for weeks.

Laura Anna Miller (Grill Worker)

THREE LAYER SALAD

1st layer:

3 eggs	3 T. flour
1 c. sugar	1 c. pineapple juice

Cook till thickens. Pour into 9×13 pan and chill.

2nd layer:

1 - 8 oz. pkg. cream cheese	1 c. whipping cream
-----------------------------	---------------------

Chill till set.

3rd layer:

2 boxes lemon or lime jello (follow instructions on box)	Add: 1 can crushed pineapple, drained ½ c. nuts
---	---

Alice Weaver (Waitress)

TUNA APPLE SALAD

1 - 4 oz. can of tuna
½ c. chopped celery
¼ c. raisins
lettuce

2 c. diced apples
½ c. mayonnaise
1 T. lemon juice

Drain the tuna and break into pieces. Combine the rest of the ingredients except the lettuce. Chill thoroughly and serve on a bed of lettuce.

Leora Kauffman (Purchasing)

VEGETABLE SALAD

Drain:

1 can French-style green beans
1 can tiny green peas

1 can kidney beans
1 small jar pimientos, chopped

Chop:

4 stalks celery
1 green pepper

1 medium onion

Combine thoroughly:

1 c. salad oil
½ c. vinegar
1 c. sugar

1 T. salt
1 t. paprika

Combine dressing with vegetables. Cover and refrigerate overnight or several hours.

Barbara Bontrager (Cashier)

WONDER SALAD

2 boxes lemon jello
2 c. boiling water
24 marshmallows dissolved in hot jello

Let cool and add:

4 stalks celery, chopped	2 c. carrots, shredded
1 c. crushed pineapple	2 c. cottage cheese
½ c. salad dressing	1 c. whipped cream
½ c. nut meats (optional)	

Mix all together and put in pan. Refrigerate this. Fills 9×12 pan.

Susanna Miller (Cook)

GOOD SALAD DRESSING FOR POTATO SALAD

2 c. Miracle Whip	potatoes
1½ c. sugar	celery
1 can Pet Milk	1 onion
4 large T. mustard	4 to 6 eggs
1 T. salt	

Mix altogether and put in jar and keep in refrigerator and it will keep for weeks. Use as needed.

Doretta Mast (Dishwasher)



Why does everyone want to be in the front of the bus, the rear of the church, and the middle of the road?

POPPY SEED DRESSING

1½ c. buttermilk

1 c. salad dressing

Add a dash of each: salt, lemon juice, sugar, onion salt, and ½ c. poppy seeds. Blend ingredients well and serve over lettuce.

Elsie Miller (Grill Cook)

CREAMY ITALIAN DRESSING

1 c. real mayonnaise

2 T. red wine vinegar

¾ t. Italian seasoning

¼ t. garlic salt or powder

½ small onion, chopped fine

1 T. sugar

¼ t. salt

1/8 t. pepper

Mix well. Makes 1 pint.

Sue Miller (Manager)

CREAMY POPPY SEED DRESSING

½ c. dairy sour cream

1 t. chopped chives

¼ t. salt

1 T. vinegar

2 T. milk

¾ t. poppy seeds

¼ t. pepper

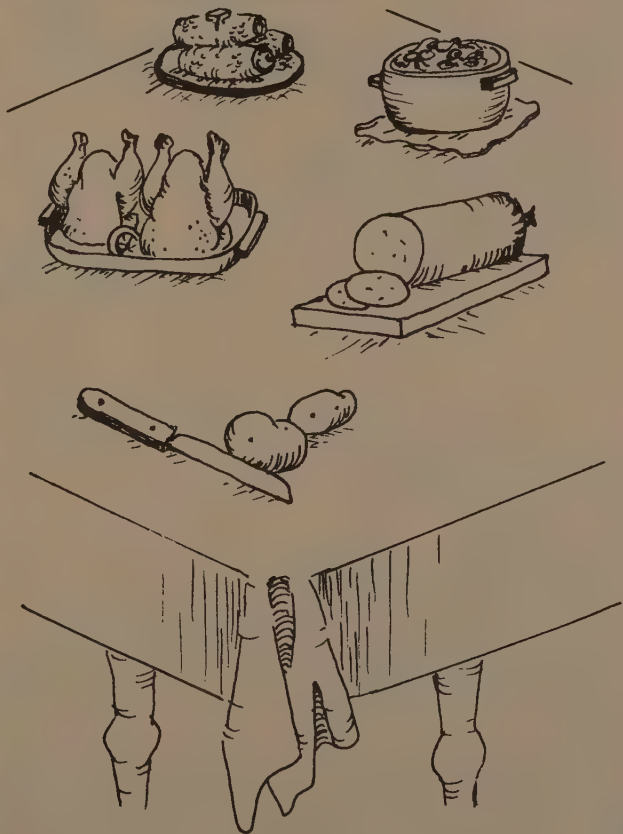
Mix well. Makes 1 pint.

Sue Miller (Manager)



So live that when you come to die even the undertaker will be sorry!

Meat, Poultry & Main Dishes



DAS DUTCHMAN ESSENHAUS

D o you know Das Dutchman Essenhaus
A s an inviting eating place,
S its right along U.S. Twenty;

D one up with lots of parking space.
U pon a busy summer day
T he waitresses are all on the run.
C ooks and grill workers are hustling about,
H elping each other to get foods done.
M any appliances are in motion,
A nd dishwashers produce lots of hum.
N obody has much idle time.

E specially when those bus loads come.
S hall we tell you about the bakery?
S uch a variety of rolls, breads, and pies!
E arly in the day the work begins,
N igh before the sleep has left the eyes.
H oping to keep ahead of the large demand.
A lso nearby a gift shop can be found.
U pstairs and main floor; many things to see,
S top in for a meal and take time to browse around.

Alma Hershberger (Bakery)

THE CURE CALLED "WORK"

If you are rich, work.
If you are burdened with seemingly unfair responsibilities, work.
If you are happy, continue to work;
Idleness gives room for doubts and fears.
If sorrow overwhelms you and loved ones seem not true, work.
If disappointments come, work.
If faith falters and reason fails, just work.
When dreams are shattered and hope seems dead,
Work, work as if your life were in peril;
It really is.
No matter what ails you, work.
Work faithfully and work with faith.
Work is the greatest material remedy available.
Work will cure both mental and physical afflictions.
Work!

Meat, Poultry & Main Dishes

BAKED BAR-B-Q

1½ lb. hamburger	3 medium onions
1 c. canned milk	1 c. ketchup
3 T. brown sugar	2 T. vinegar
½ c. water	1 T. Worcestershire sauce
½ c. cooked carrots	½ c. cooked celery
¾ c. oatmeal	salt to taste

Fry hamburger and onion until brown. Mix all together and bake 1 hour at 300°. Serves approximately 6 to 8 people.

Fannie Yutzy (Pie Baker)

BAKED BEANS

3 c. cooked navy beans	1 c. cream
½ c. brown sugar	½ c. ketchup
5 slices Velveeta cheese	3 t. butter
2 t. mustard	

Add a little onion salt and pepper, add ham, weiners, bacon or bologna. Bake 1 hour at 350°.

Millie Whetstone (Cook)

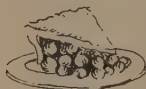
BAKED BEANS

2 lbs. navy beans
1 T. salt
½ lb. bacon

1 quart tomato juice
1½ c. brown sugar
1 small onion

Wash beans, place in large cooking pan twice the size of amount of beans. Fill pan with cold water and allow beans to soak overnight. In the morning, add salt and simmer approximately 2 hours until tender. You may need to add 1 c. water in the second hour. Cut up and brown bacon with chopped onion. Add bacon and 2 T. drippings and brown sugar and tomato juice to beans and place in baking pan. Bake 3-4 hours at 350°. Cover for about half of the baking time. You may add hot dogs the last 30 min. of baking time.

Rosa Borntrager (Dutch Country Gifts)



It is a great thing to do little things well.

BAKED CHICKEN

1 frying chicken, cut in serving size pieces
1 c. very fine bread crumbs
¼ c. flour
1 t. accent
½ t. salt
¼ t. powdered sugar
¼ t. seasoned salt
¼ t. paprika
¼ t. garlic salt
½ c. margarine

Dip the chicken into melted margarine and then into crumb mixture. Bake on cookie sheet for 45 min. at 350°.

Leora Kauffman (Purchasing)

BARBEQUED CHICKEN

4 T. ketchup	2 t. Worcestershire sauce
4 T. brown sugar	5 T. water
1 T. lemon juice	½ t. prepared mustard
½ t. paprika	½ t. chili powder

Heat and blend these ingredients thoroughly. Soak chicken pieces in Tender Quick overnight. Dip in sauce and place in roaster. Pour remainder of sauce on meat. Cover with foil. Bake in a 350° oven for 1½ hours, or until done.

Ella Bontrager (Cook)

BAKED CHICKEN

1½ c. sour cream	2 T. lemon juice
1 t. Worcestershire sauce	½ t. paprika
2 t. celery salt	1 t. salt
dash of garlic salt	

Roll chicken pieces in this mixture, then roll in bread crumbs. Bake at 375° till done.

Mary Ellen Campbell (Waitress)

BAKED CHICKEN LOAF

1 - 4 lb. hen, cooked	2 c. soft bread crumbs
1 T. minced parsley	½ t. salt
¼ t. pepper	1 c. milk
2 eggs	2 T. melted butter or margarine

Remove chicken meat from bones; chop finely. Mix chicken, 1¾ c. crumbs, parsley, salt, pepper, milk and eggs; stir in butter. Pour into loaf pan or oblong baking dish; sprinkle remaining crumbs over top. Bake at 325° for 45 min. Cut into squares. Serve with mushroom sauce. Yield: 8 servings.

Sauce:

1 can mushroom soup mixed with 1 c. water or milk.

Lydia Ann Miller (Head Cook)

BEANS AND MEATBALLS

2 c. dried beans	1 t. salt
1 t. dry mustard	1 t. ginger
½ c. honey	2 T. chopped onion
½ lb. bacon	

Soak the beans overnight. Drain, add fresh water and cook slowly until tender. Drain, but reserve liquid. Place half the bacon in a casserole dish. Add the beans, then remaining ingredients which have been combined with 1½ c. of bean liquid. Make and press meatballs down into beans. Lay remaining bacon on top. Bake in 300° oven for 1½ to 2 hours. Serves 6.

Leora Kauffman (Purchasing)

MEAT BALLS

½ lb. ground beef	½ lb. ground smoked ham
3 T. chili sauce	2 T. brown sugar
1 t. salt	1 T. soy sauce
2 T. chopped onions	2 slices white bread
¼ c. hot milk	1 egg beaten

Pour hot milk over bread and mix thoroughly. Add remaining ingredients and shape into small meatballs.

Leora Kauffman (Purchasing)

BARRY'S CASSEROLE

2 lbs. hamburger	2-3 large potatoes
1 large onion	3-4 carrots, grated fine
1 can cream of chicken soup	grated cheese

Press raw hamburger in a casserole pan. Grate onion over hamburger. Add layer of sliced raw potatoes, grate carrots to cover potatoes. Put soup over carrots. Add a large amount of grated cheese on top. Bake at 350° for 1 hour.

Martha Miller (Cook)

BATTER-DIPPED FISH

3 c. flour	1½ c. milk
1 egg, beaten	½ t. salt
2 T. paprika	1 t. sage
1 t. red pepper	1 t. thyme
4 T. Lawry's salt	1 T. chili powder

Beat all ingredients together, dip fish in batter and deep fry.

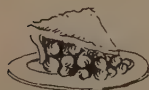
Sue Bontrager (Grill Cook)

BAKED LASAGNA

1 lb. ground beef	2 (12 oz.) cottage cheese
1 T. parsley flakes	2 t. salt
1½ t. salt	2 T. parsley flakes
2 (6 oz.) cans tomato paste	2 eggs, beaten
1 clove garlic, minced	½ t. pepper
1 T. basil	1 (10 oz.) pkg. lasagna noodles
2 c. tomatoes	1 lb. mozzarella cheese

Brown meat slowly, add next 6 ingredients to meat. Simmer uncovered until thick, 45 min. to 1 hour. Cook noodles until tender, drain. For lasagna, combine cottage cheese with next 4 ingredients, place noodles, cottage cheese mixture, mozzarella cheese and meat in layers. Bake at 375° for 30 min. Serves 6 to 8.

Lydia Ann Miller (Head Cook)



If you don't know where you're going, you'll never recognize your destination when you arrive.

BEEF AND POTATO LOAF

Arrange evenly in greased 2 quart baking dish:

4 c. thinly sliced, peeled raw potatoes
1 onion

Sprinkle with 1 t. salt and pepper and 1 t. parsley flakes.

Mix:

1 lb. ground beef
½ c. cracker crumbs or oatmeal
1 t. salt
1/8 t. pepper

Spread evenly over potatoes. Decorate top with more catsup if desired.
Bake at 350° for 1 hour. Serves four.

Rosa Hochstetler (Cook)



A "tight" driver is much more dangerous than a loose wheel!

BEEF STICK

2 lb. hamburger	¼ t. pepper
½ t. garlic salt	3 T. Tender Quick
1 T. liquid smoke	¼ t. onion salt
1 c. water	

Mix all ingredients. Separate into 2 rolls. Wrap in foil. Refrigerate for 24 hours. Cover rolls wrapped in foil with water and bring to boil. Boil ½ hr. and turn rolls over. Boil another ½ hr. Poke holes in foil to drain water. Cool before slicing.

Esther Hershberger

BEEF STROGANOFF

Brown:

2 lbs. ground beef
2 garlic cloves, minced
2½ t. salt

2 medium onions, chopped
small can mushrooms, drained

Stir into meat and simmer:

1 c. chicken bouillon
1½ c. sour cream, mixed with
4 T. flour

small can tomato sauce

Pour over cooked noodles or rice.

Dot Chupp (Secretary)



Slice left-over hot dog buns into sticks, butter them, sprinkle with garlic powder and Parmesan cheese, then toast in oven. Crumble them over salads.

BREAKFAST CASSEROLE

3 potatoes, cooked, sliced
¼ c. minced onion
½ c. cottage cheese
½ t. salt

6 slices bacon or 12 oz. sausage
1 c. shredded Swiss cheese
5 eggs, beaten

Fry bacon and onion together. Combine all ingredients. Put in 9×9 inch pan. Bake at 350° for 30 min. Serves 8.

Ellen Miller (Cashier, Gift Shop)

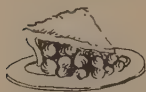
BREAKFAST PIZZA

1 lb. bulk pork sausage
1 c. hash browns
1 c. shredded Cheddar cheese

1 pkg. (8) refrigerated crescent rolls
or homemade pizza dough

5 eggs beaten with $\frac{1}{4}$ c. milk, $\frac{1}{2}$ t. salt, $\frac{1}{8}$ t. pepper. Place crescents or pizza dough in 12" pizza pan. Brown sausage and spoon on crust. Sprinkle with potatoes, top with cheese and pour egg mixture over all. Bake at 375° oven for 25-30 min. Serves 6-8 servings.

Rosa Borntrager (Dutch Country Gifts)
Lyle Coblentz (Dishwasher)



Spiritual enthusiasm is contagious; remember, more people chase fire engines than ice carts!

BEEF STEW

2 lbs. beef chunks, cut in 1" cubes	4 medium cubed potatoes
2 T. shortening or cooking oil	1 - 16 oz. can of tomatoes
4 c. water	2 T. parsley, cut up
2 t. salt	1 c. whole kernel corn
2 medium onions, sliced	$\frac{3}{4}$ c. green beans or lima beans
$\frac{1}{2}$ t. pepper	$\frac{1}{2}$ c. peas
$\frac{1}{2}$ t. paprika	$\frac{1}{2}$ c. water
6 medium sliced carrots	$\frac{1}{4}$ c. flour

In dutch oven brown the meat, half at a time, in the shortening or oil. Return all meat to the pan. Add 4 c. water, onions, salt, pepper, and paprika. Briing to a boil. Reduce heat and simmer, covered, $1\frac{1}{4}$ hours. Add carrots, potatoes, tomatoes, and parsley. Simmer, covered, for 30 min. or until vegetables are tender. Stir in corn, beans and peas. Cook for 10 min.

Combine the $\frac{1}{2}$ c. water and flour. Stir into meat mixture. Cook until stew is thickened and bubbly. Cook 2 more min. Makes 6 to 8 servings.

Rosalie Bontrager (Essenhaus Country Inn Manager)

BAKED BROCCOLI

Mix:

2 eggs
3 T. flour

1 t. salt
½ t. onion powder

Add:

1 c. cottage cheese

1 c. American cheese

Add:

20 oz. broccoli - if frozen, steam apart. Water chestnuts may also be added. Bake for 45 min. or until set in a 350° oven.

Julianna Bontrager (Waitress)

BROCCOLI AND RICE

1 c. rice
1 can mushroom soup
½ c. buttered crumbs
pepper to taste

1 can Cheddar soup
1 pkg. frozen chopped broccoli
1 T. melted oleo

Cook rice and season as directed on package. Add soups to rice. Do not dilute soup. Stir until well mixed. Add the raw frozen broccoli. Stir well. Place in buttered baking dish. Top with buttered bread crumbs. Bake at 325° for about 1 hour. Do not cover. Makes 6-8 servings.

Denise Henki (Waitress)



Remember, the fellow looking down his nose at others usually has the wrong slant!

BROCCOLI, HAM AND CHEESE SKILLET

¾ lb. fresh broccoli, cut into small florets or
10 oz. pkg. frozen broccoli 2 ripe tomatoes, sliced
½ c. water 2 T. vegetable oil
3 or 4 slices baked ham, cut in strips 1 T. butter, cut in tiny pieces
½ c. shredded Cheddar cheese salt and pepper
1½ t. wheat germ (optional)

If using fresh broccoli, place in a 9" skillet, add water, cover and cook over moderate heat for 7 to 8 min., or until tender. (Cook frozen broccoli according to pkg. directions just until thawed and separated.) Drain broccoli thoroughly. Add oil to skillet. Arrange broccoli around edge of skillet. Place tomatoes in center. Top with ham and cheese; dot with butter. Cover and cook over low heat for 8 min. Remove from heat and let stand for 10 min. before serving. Sprinkle with wheat germ, if you like, and also salt and pepper. Makes 2 servings.

Edith Herschberger (Cashier)



Stop living on Grumble Corner and move to Thanksgiving Street.

CALICO BEANS

1 large can pork and beans ½ c. brown sugar
1 can kidney beans ½ c. catsup
1 can butter beans ½ t. salt
¼ to ½ lb. bacon 2 T. vinegar
1 lb. ground beef or sausage 1 medium onion, diced

Drain kidney and butter beans, saving the liquid. In skillet brown bacon, ground beef and onion. Combine all 3 cans of beans with browned ingredients. Arrange in greased baking pan. Combine brown sugar, catsup, vinegar and salt into a sauce. Pour over ingredients in baking pan. If dish is too dry, add some of the liquid saved from the beans. Bake in 350° oven for 1 hour.

(optional) 1 - 10 oz. frozen lima beans

Barbara Bontrager (Cashier)
Rosa Bontrager (Dutch Country Gifts)

CHIPPED BEEF CASSEROLE

¼ lb. cut up chipped beef
2 hard-boiled eggs, diced
1 c. milk
2 T. grated onion

1 c. uncooked elbow macaroni
1 c. condensed cream of mushroom
½ lb. or 2 c. grated Cheddar cheese

Mix all ingredients and pour into 1½ to 2 qt. casserole dish. Cover and refrigerate overnight. Bake uncovered at 350° for 30 min. or until hot. Makes 4 to 6 servings.

Edna Fern Schmucker (Pie Baker)

CURRY AND RICE

1 lg. onion, chopped
3 lg. buds garlic
1 lb. meat cut in small pieces
(chicken, beef or any raw meat)

2 med. potatoes
1½ c. tomato puree
4 t. curry powder
2 tomatoes

Put meat and onions and potatoes in skillet with a little cooking oil and stir-fry till meat and potatoes are done; add salt, tomato puree, tomatoes, curry powder, garlic and simmer for approx. 1 hour. Serve over cooked rice.

Lydia ann Miller (Head Cook)

CREAMED EGGS ON TOAST

4 eggs, hard boiled
¼ c. flour
½ t. salt

¼ c. margarine
2 c. milk
6 slices bacon, fried

Melt margarine and blend in flour. Add milk and salt, stirring continuously. Slice eggs and crumble in bacon. Serve with toast.

Ruth Elaine Miller (Waitress)

CORN AND BROCCOLI

4 cans cream style corn
1½ bags of broccoli #1 bag

8 eggs, beaten

Top with:

Croutons or toasted bread crumbs. Season with sour cream and chives.
Bake at 250° for 1½ to 2 hours. Very delicious!

Betti Kauffman (Cashier-Hostess)



Your future does not depend on someone's opinion of you.

CHOW MEIN NOODLE CASSEROLE

Combine:

1 (5 oz.) can chow mein noodles

1 (10¾ oz.) can cream of mushroom soup

1 (10¾ oz.) can cream of celery soup

¼ c. milk

1-2 cans (5 oz.) chunk chicken or tuna. Mushrooms and almonds may also be added. Bake from 45 min. to 1 hour at 350°. Serves 4 to 6.

Julianne Bontrager (Waitress)



If you want honor—try humility.
If you want respect—try listening.
It really works!

CHICKEN CACCIATORE

1 large onion, sliced
2 - 6 oz. cans tomato paste
1 t. salt
1 clove garlic, minced
½ t. basil
1 bay leaf

2½ to 3 lbs. cut-up fryer
1 - 4 oz. can drained mushrooms
¼ t. pepper
1 to 2 t. oregano leaves
½ t. celery

Place onion in crockpot. Add chicken. Mix remaining ingredients and pour over chicken. Cook on low for 7 to 9 hours. High at 3 to 4 hours. Good served over hot buttered spaghetti. May also be cooked in the oven.

Betty Graber (Waitress)

CHICKEN AND VEGETABLES OVER RICE

Stir fry in a skillet or wok, with a little salad oil.

2 c. chopped celery
2 c. chopped onions

2 c. mushrooms

Then add: 4 c. cooked chicken parts cut up. After celery and onions are tender, add:

3 T. soy sauce
1 T. oleo

salt and pepper to taste
½ c. milk

Remove from heat and serve over flakly rice.

Rice:

1 c. rice
pinch of salt

2 c. cold water

Bring to boil, stir once. Cover tightly and simmer for 15-20 min. Remove from heat and serve.

Lydia Ann Miller (Head Cook)

CHINESE MEATBALLS

Cook rice to serve 8 people. Prepare and reserve, ready to fry:

1 cucumber, peeled and sliced	2 stalks celery, sliced
2 green peppers, sliced	1 large onion, sliced
2 large tomatoes, cut in wedges	
1½ c. pineapple chunks, drained (reserve juice)	

Season, shape into small balls and fry:

1½ lb. ground beef

Combine and pour over meatballs:

¾ c. brown sugar	¾ c. vinegar
3 T. soy sauce	½ t. ginger
2 to 3 T. cornstarch	juice from pineapple

Allow sauce to thicken, then reduce heat and simmer for 20 min. In separate skillet stir-fry vegetables in small amount of hot oil until crisp, adding tomatoes and pineapple last. (Vegetables should be removed from heat before they have lost bright, crisp color).

Serve on large platter with rice in the center, meatballs around edge, vegetables over rice and sauce over all.

Carolyn Mast (Waitress)

CHINESE HAMBURGER

1½ lb. ground beef	1 medium can Chinese vegetables
1 c. diced celery	½ c. diced green peppers
onions to suit taste	⅔ c. shaved almonds
1 can cream of mushroom soup	1 can cream of chicken soup
1 t. soy sauce	1 small can water chestnuts
1 small can mushrooms	

Brown beef, onions, celery, green peppers. Cook till vegetables are tender. Mix together canned vegetables and soup. Salt and pepper to taste or garlic. Bake in 2 quart casserole dish at 350° for 30 min. Then sprinkle Chinese noodles on top.

Patty Kauffman (Grill Worker)

CHINESE CHICKEN

white of chicken, cut up in bite size pieces

4 green peppers

1 can bamboo shoots

12 mushrooms

3 T. salad oil

2 T. soy sauce

1 T. cornstarch, mixed with water

Heat skillet with oil. Put in chicken and fry till white, stirring constantly. Add soy sauce, and mushrooms and cook for 2 min. Add bamboo shoots and fry for 2 min. Then add green peppers and fry for 3 min. Tilt skillet and add cornstarch, baste to juice, then mix in. (You have to keep stirring constantly. Can be put on to of chow mein noodles. Serve with rice.

Mabel Hershberger (Cashier)



Daddy bought a little car
And feeds it gasoline.
And everywhere that Daddy goes
He walks—his son is sixteen.

CHICKEN SUPREME

2 c. cooked, diced chicken meat

2 c. milk

1 medium onion, diced

¼ t. pepper

2 c. uncooked macaroni

2 cans cream of chicken soup

½ t. salt

3 T. melted cheese

Mix all ingredients together except cheese. Put in a greased casserole and refrigerate overnight. Remove from refrigerator several hours before baking. Bake at 350° for 1½ hours. Top with cheese during the last part of baking.

Usually I cook the macaroni, drain water off. Mix everything together and bake for only 45 min. to an hour. Takes less milk if macaroni is cooked.

Laura Anna Miller (Grill Worker)

CHICKEN POT PIE

1 can chicken, drained
or 1 medium chicken, cooked ½ c. carrots
2½ c. diced potatoes 1 can biscuits
1 pint peas

Cook chicken, take out bones and cut in medium size pieces. Put carrots and potatoes in chicken broth, cook until almost done. Add peas and chicken. When done thicken with cornstarch and water. Pour in baking dish or pan. Put one can biscuits on top and bake at 375°, or until biscuits are done.

Marlene Eash (Cook)
Susanna Miller (Cook)

CHICKEN GRAVY

1 pt. chicken broth 1 pt. water
1 T. chicken base

Heat till it steams, but not to boiling point. Meanwhile make a white sauce of 3 oz. cornstarch, 1 egg and a little milk. Add to hot broth and bring to boiling, stirring constantly. Remove from heat. Don't overcook or it may get thin again. Add a few drops of yellow food coloring if you like.

Lydia Ann Miller (Head Cook)



A handful of safety pins and a few threaded needles stuck to the inside of your suitcase will come in handy when you pop a button off or your hem comes undone.

CHICKEN NOODLE CASSEROLE

Heat:

1 quart chicken broth
1 T. chicken base

½ quart water

Heat to boil, then add: ½ lb. noodles. Cook till noodles are tender. Put in 4 quart baking dish and add:

1 pt. cut-up chicken parts
1 (10¾ oz.) can cream of chicken soup
2 c. frozen peas and carrots (optional)
1 (10¾ oz.) can cream of mushroom soup

Season to taste, adding a bit of salt if needed. Top with ½ lb. cheese and bake for approximately ¾ hour at 350° or until hot.

Lydia Ann Miller (Head Cook)
Meredith Mast (Dishwasher)



Use an electric knife to slice angel food cake—works super.

CHICKEN MACARONI CASSEROLE

1 lb. macaroni (cooked in salt water)
2 c. diced chicken
1 can cream of mushroom soup
1 can cream of chicken soup
2 c. milk
Velveeta cheese

Put macaroni cheese and meat in by layers. Cover with soup and milk. Top with toasted bread crumbs. Heat oven to 350°. Bake for 45 min. to 1 hour.

Bertha Miller (Dutch Country Gifts)

CHICKEN DIVAN

¾ lb. boned, skinned chicken	2 t. oil
1 c. water	1 T. dry sherry wine
1 pkg. (10 oz.) Bird's Eye deluxe broccoli	1 can (10¾ oz.) condensed cream of chicken soup
1½ c. minute rice	1 T. grated Parmesan cheese

Brown chicken in oil, stirring occasionally. Add water, wine, broccoli and soup. Bring to a full boil. Separate broccoli pieces. Stir in rice, cover. Remove from heat and let stand 5 min. Sprinkle with cheese. Makes 4 servings.

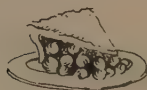
Patty Kauffman (Grill Worker)

CHICKEN CARUSO AND RICE

2 chicken breasts, skinned, boned, and cut in thin strips
garlic salt and pepper
3 T. butter or margarine
1 jar (15½ oz.) spaghetti sauce
1 t. Italian seasoning
2 c. sliced celery
3 c. hot cooked rice

Season chicken with garlic salt and pepper. Saute in butter about 2 min. Stir in spaghetti sauce and Italian seasoning. Cover and simmer for 10 min. Add celery; continue cooking until it's tender and crisp. Serve over beds of fluffy rice. Sprinkle with grated Parmesan cheese, if desired. Makes 6 servings.

Betti Kauffman (Cashier-Hostess)



Keep vegetables colorful: add a pinch of baking soda to cooking water.

CHICKEN CASSEROLE

Casserole crust:

4 c. soft bread crumbs	½ t. celery salt
¼ t. pepper	2 T. minced onion
¼ t. sage	¼ c. butter, melted

Combine ingredients for crust. Press into greased baking dish. Bake for 15 min. at 375°. Meanwhile mix casserole filling.

6 T. butter	1/8 t. pepper
6 T. flour	2 c. flaked or cooked chicken
¼ t. celery salt	½ t. salt
2 c. milk	cooked potatoes and peas

Melt butter gradually, stirring constantly. Stir in flour, celery salt, pepper and salt. Add milk gradually. Stir in flaked meat, potatoes and peas. Pour over crumb crust. Slightly crush 2 c. rice cereal and mix with 1 T. butter. Sprinkle over filling and bake at 425° for 1 hour.

Wilma Weaver (Cook)

CHICKEN BROCCOLI CASSEROLE

Combine:

2 - 10 oz. pkgs. of broccoli with cheese	4 chicken breasts, cooked and deboned
½ stick butter, melted	½ c. longhorn cheese, shredded
1 T. lemon juice	2 cans of cream of chicken soup
	1 c. mayonnaise
	2 t. curry powder (optional)

Place in pan and add on top 1½ c. bread crumbs browned in ½ c. butter. Place in refrigerator from 12 to 24 min. Bake at 350° for 25-30 min. if the mixture is at room temperature, and 40-50 min. if it is cold.

Sue Miller (Manager)
Edna Borntrager (Head Cook, evening)

CHICKEN BROCCOLI DISH

Cook until tender 3 chicken breasts. Reserve for later. Boil 1 fresh bunch of broccoli in salted water until tender, but crisp (color is still bright green). Line 9×13 dish with broccoli spears so heads are at edges. To make gravy, brown ¼ c. butter, ¼ c. flour, 2 c. chicken broth. When thick, add ½ c. light cream. Pour ½ of gravy over broccoli; add ½ c. Parmesan cheese to the remainder of the gravy. Slice chicken in long pieces and place on next. Pour the rest of the gravy on top, and sprinkle with Parmesan cheese and parsley. Bake at 350° for 20 min.

Carolyn Mast (Waitress)

CHEESEBURGER PIE

1 lb. ground beef	½ t. salt
½ c. tomato sauce	¼ t. pepper
¼ c. onion, chopped	½ c. soft bread crumbs

Mix all together and spoon into unbaked pie crust. Press down. Then make a cheese topping to put on top.

Cheese Topping:

1 c. grated cheese	1 egg, beaten
⅓ c. milk	½ t. mustard
½ t. Worcestershire sauce	

Mix these ingredients together and spread over pie. Bake at 375° for about 35 min.

Rose Schrock (Baker)



What did the mama broom and the papa broom say to the baby broom?
“Go to sweep.”

BAKED CHICKEN BREASTS

4 whole chicken breasts, split, skinned and boned
1 can undiluted mushroom soup
½ t. white pepper
8 slices uncooked bacon
4 oz. dried beef
1 c. sour cream

Wrap each breast in bacon. Cover bottom of 9×13 greased baking dish with dried beef. Arrange chicken on top, mix soup, sour cream and pour over chicken. Bake uncovered at 275° for 2½-3 hours or until fork tender.

Jan Bontrager (Waitress)

CHICKEN BAR-B-Q

2½ to 3½ lbs. chicken	½ c. oleo
1 c. catsup	1 t. salt
½ t. pepper	¼ t. garlic salt
1 medium onion finely chopped	⅓ c. lemon juice or vinegar
1 T. Worcestershire sauce	

Boil all together except the lemon juice and Worcestershire sauce. Add these two when removed from heat. Pour over chicken and roast, covered tightly for 2 hours or till tender.

Fannie Yoder (Cook)

CORN PONE

½ c. sugar	2 t. baking powder
1 egg	½ c. milk
½ c. cornmeal	½ c. melted butter
1 c. flour	pinch of salt

Stir butter in last. Put in 9×9 pan and bake at 350-400° for 20 min. or till done.

Doris Miller (Waitress)

CHILI BEEF SUPREME

1 lb. ground beef
1 envelope onion soup mix
2 soup cans water
1 c. sour cream

1 T. butter
2 cans (11 oz.) condensed chili
beef soup
1 T. flour
1 T. chili powder

Brown meat in butter. Add soup mix, chili beef soup and water. Bring to boil. Simmer 5 min. Stir flour into sour cream. Stir into chili mixture along with chili powder. Simmer 5 min. but do not boil. More water can be added to suit your taste.

Bertha Bontrager (Pie Baker)



Forget what others think. It's time to bake your own fortune cookie!

DEEP DISH TACO SQUARES

½ lb. ground beef
½ c. sour cream
⅓ c. mayonnaise
1 or 2 med. tomatoes, thinly sliced
½ c. chopped green peppers

1 T. chopped onion
1 c. Bisquick
½ c. shredded Cheddar cheese
¼ c. cold water

Heat oven to 375°. Grease square baking dish, 8×8×2. Cook and stir ground beef until brown; drain. Mix sour cream, mayonnaise, cheese, and onion; reserve. Mix baking mix and water until soft dough forms. Pat in pan, pressing dough ½" up on sides. Layer beef, tomatoes, and green peppers in pan. Spoon sour cream mixture over top. Sprinkle with paprika if desired. Bake until edges of dough are light brown, 25-30 min.

Cheryl Troyer, (Cashier, Gift Shop)
Susanna Miller (Cook)
Laura Bontrager (Bakery)
Esther Hershberger



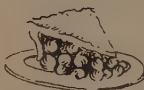
If in doubt about how much spice to use, remember Grandmother's rule and "season to taste."

DRIED BEEF CASSEROLE

1 c. chopped onions	pinch of salt and pepper
4 oz. dried beef (cut up)	2 c. corn
¼ c. butter	2 big potatoes
2 T. flour	2 c. milk

Saute onions and add beef. Stir in flour, add milk a little at a time. Pour this over potatoes and corn and bake 25-30 min. at 425°.

Ida Mae Schmucker (Pie Baker)



Soak mildew stains for several hours in a weak solution of chloride of lime—afterwards rinse in cold water.

DRIED BEEF CASSEROLE

2 cans cream of mushroom soup	2¾ c. milk
2 c. Velveeta cheese	1¾ c. uncooked macaroni
½ lb. dried beef (chopped)	2 sliced hard boiled eggs

Directions: Stir soup until creamy. Add milk, cheese, macaroni and diced beef. Fold in egg slices. Pour into buttered dish. Refrigerate 3-4 hours. Bake 1 hour uncovered in 350° oven.

Laura Anna Miller (Grill Worker)

EGG ROLLS

Fry:

1 lb. sausage	1 onion
2-3 large cloves garlic, minced	

Add and heat briefly:

½ head cabbage, shredded	1 handful bean thread
1 t. salt	½ t. pepper

Wrap in egg roll wrappers, following directions on back of package. This makes approximately 2 dozen egg rolls.

Sauce: Saute 2 large cloves garlic, minced in 2 T. oil. Add 3 T. ketchup and 1 T. sugar.

Alice Golden (Waitress)



MOTHER: "Another bite like that, and you'll have to leave the table."

HUNGRY BOY: "Another bite like that, and I'll be through."

DUTCH COUNTRY CORN PUDDING

1 c. dried corn	2 eggs
3 c. milk	1 T. butter
2 T. sugar	½ t. salt

Grind the dried corn in a good chopper and pour on 2 c. of hot milk and let stand for an hour. Then add the eggs, well beaten, 1 c. of milk, the butter, sugar, and salt to taste and put into a buttered baking dish. Set the dish in a pan of hot water and bake for 2 hours in a moderate oven at 350°.

Leora Kauffman (Purchasing)

EGG AND HAM CASSEROLE

ham shavings	1 can mushroom soup
3 doz. eggs, beaten	1 can milk
6 cans mushrooms	salt and pepper to taste

Mix together and pour into greased baking dish. Top with Velveeta cheese and bake at 350° for 30 min.

Mary Esther Mast (Waitress)

EL PASO CASSEROLE

- 1¾ lbs. Velveeta cheese
- 2 lbs. cubed ham
- 1½ lb. wide noodles

Cook noodles in water and drain. Put noodles and ham in casserole. Add cheese to a white sauce made of ½ lb. butter, 1 c. flour and 2 quarts milk. Pour sauce over noodles and ham. Bake 30 min. at 350°. If you like, add bread crumbs on top before baking. Also good with potatoes instead of noodles.

Laura Anna Miller (Grill Worker)

FIRESIDE SUPPER

1 - 7¼ oz. pkg. macaroni and cheese	1 c. dairy sour cream
2 c. chopped cooked ham, turkey or chicken	¼ c. chopped onion
1 - 10 oz. pkg. frozen peas, carrots, cooked, drained	1 T. chopped parsley
	¼ t. rosemary
	dash pepper

Prepare macaroni as directed on package. Add remaining ingredients; mix well. Heat thoroughly, stirring occasionally. 6 servings.

Sue Miller (Manager)

FLUFFY OVEN EGGS AND BACON

½ lb. bacon (about 12 slices)
½ lb. chopped onions
3 eggs
¼ t. salt

½ c. Bisquick baking mix
1¼ c. milk
1/8 t. pepper
½ c. shredded Cheddar or
Swiss cheese

Heat oven to 375°. Grease 1½ quart round casserole. Cut bacon slices into thirds. Cook and stir bacon in 10" skillet over medium heat until almost crisp. Add onions. Cook, stirring frequently, until bacon is crisp; drain. Spread bacon and onion in bottom of casserole.

Beat baking mix, eggs, milk, salt and pepper with hand beater until almost smooth. Slowly pour egg mixture over bacon, sprinkle with cheese. Bake uncovered until knife inserted in center comes out clean, about 35 min. Makes 4-6 servings. May substitute 1 c. fully cooked ham or bacon. Spread ham and onion in bottom of casserole. Continue as directed.

Polly Yoder (Bakery)

FRANKS'N CRESCENTS

8 frankfurters, partially split
sharp Cheddar cheese, cut in strips

1 - 8 oz. can refrigerated
crescent rolls

Fill each frankfurter with cheese strip. Separate crescent dough into eight triangles. Place frankfurter on wide end of each triangle; roll up. Place on greased cookie sheet, cheese side up. Bake at 375° for 15 min. or until rolls are golden brown. 8 servings.

Sue Miller (Manager)



You're not what you think you are; but what you THINK—you are!

FRIED RICE

1 pound ground beef
1 medium onion
2 T. soy sauce
4 T. oil

1½ c. mixed vegetables
1 c. minute rice
3 eggs
salt and pepper to taste

Brown hamburger and onion. Add oil and soy sauce. Mix in vegetables and cook until soft. Add cooked rice. Beat eggs and pour over mixture. Stir-fry until eggs are well done. Serves 4-6.

Denise Henke (Waitress)

GOULASH

4 c. macaroni
1 qt. tomato juice
1 pt. catsup

2 lb. hamburger fried with salt
and pepper and a little onion
¼ c. brown sugar

Heat water to boil, add 1 t. salt. Cook macaroni over low heat till done, stirring occasionally. Put in a 4 quart casserole dish, add remaining ingredients. Mix and bake. Bake at 350° for ½ hour or till done. Optional: you may add stewed tomatoes if you like.

Lydia Ann Miller (Head Cook)

HAMBURGER TATER TOT CASSEROLE

1 or 2 lbs. hamburger
1 onion
Velveeta cheese

1 can cream of mushroom soup
milk

Brown hamburger and onion. Drain. Put in large casserole dish. Add slices of Velveeta cheese on top of all the hamburger. Add 1½ c. milk to can of mushroom soup and put over cheese. Cover with Tater Tots. Bake at 375° for 45 min.

Mary Miller (Waitress)
Beth Ann Yoder (Salad Girl)

HAMBURGER CASSEROLE

1½ lb. hamburger, fried with 1 onion
1 c. sour cream
1 can mushroom soup
1 can cream of chicken soup
1 quart corn
3 c. noodles (cooked). Mix all together and top with onion rings (frozen).
Bake at 350° for 45 min.

Ida Weaver (Cook)
Esther Nisley (Pie Baker)

HAM LOAF

1½ lb. hamburger	2 c. bread crumbs
2 lb. pork	3 eggs
1 lb. ham	
salt to taste	

Bake at 350° for 2 hours.

Ida Weaver (Cook)

HAM AND GREEN BEAN CASSEROLE

Sauce:

½ c. margarine	½ c. flour
3 c. milk	1½ c. grated cheese

Melt margarine, stir in flour, add milk. Stir over low heat till thickened.
Add cheese. Allow to melt.

3 med. potatoes, cooked and diced 1 qt. green beans
3 c. chopped ham

Arrange potatoes in greased casserole. Cover with green beans. Pour half of cheese sauce over beans. Cover with ham. Add remaining cheese sauce. Put bread crumbs on top. Bake at 350° for 30 min.

Katie Miller (Gift Shop Manager)

HAMBURGER AND RICE CASSEROLE

1 lb. ground hamburger	2 small onions
1½ c. celery, cut fine	1 can mushroom soup
2 cans water	¼ c. soy sauce
1 c. rice, uncooked	

Put rice in bottom of casserole. Brown meat and onion, add the rest and pour over rice. Bake at 350° for ½ hr. Don't stir and don't season. Serves 8.

Edna Schrock (Cook)



The new hired hand spoke right up to his employer. "Your farming methods are terribly old-fashioned. I doubt if you'll get ten pounds of apples from that tree." "I doubt it, too," said the farmer, "it's a peach tree."

HAMBURGER SAUCE MIX

10 lb. ground beef	6½ c. water
10 large onions, chopped	10 t. salt
10 - 6 oz. cans tomato paste	2¼ t. pepper

Cook beef and onion till browned. Add remaining ingredients. Bring to a boil and simmer for 5 min. Put into jars and can in pressure cooker. (For pints: 10 lbs. pressure for 75 min. For quarts 10 lbs. pressure for 90 min.)

This is very handy to use whenever ground beef is an ingredient—chili soup, spaghetti sauce, pizza, etc.—and it's ready at a moment's notice.

Mary Ellen Yutzzy

HAY STACK

½ lb. soda crackers (crushed)
2 c. cooked rice
2 heads lettuce, chopped
2 pkg. corn chips
6-8 diced tomatoes
chopped nuts
sliced olives
3 lbs. hamburger (browned)
1 egg
1 small jar Ragu Sauce
2 cans Cheddar Soup
1 can milk

Serves 12-14 people. Serve in order given.

Edna E. Bontrager (Cook)
Rosa Bontrager (Dutch Country Gifts)

JULIE'S GREEN BEANS

1 qt. green beans	2 c. cheese
1 can mushroom soup	½ c. milk
2 hard boiled eggs, diced	½ c. bread crumbs, buttered

Mix all ingredients except bread crumbs. Put into baking dish and top with bread crumbs. Bake at 325°.

Esther Nisley (Bakery)

JEWISH MEATBALLS

1½ lb. ground beef	1 c. oatmeal
½ c. milk	1 med. onion, chopped fine
1 t. salt	1 can cream of mushroom soup
½ t. pepper	mixed with 1 c. milk

Mix ground beef with all ingredients, except soup and milk. Form into small balls. Brown meatballs in margarine. Place in casserole and add the soup and milk mixture. Bake in 325° oven for one hour.

Laura Anna Miller (Grill Worker)

HOMINY

Shell and wash 4 ears of white or yellow, dried, field corn. Put in kettle and cover with water. Add 4 T. soda (1 T. for each ear of corn). Cook until the hulls come off and the corn is tender. Drain and wash 10-12 times, until there are no hulls left. Put back on the stove with a little water and continue cooking until done.

Ida Weaver (Cook)

LASAGNA

1 lb. ground beef	8 oz. lasagna noodles, cooked, drained
½ c. chopped onion	
1 - 16 oz. can tomatoes	2 - 6 oz. pkgs. mozzarella cheese slices
1 - 6 oz. can tomato paste	
⅓ c. water	½ lb. Velveeta cheese spread, thinly sliced
1 garlic clove, minced	
1 t. oregano leaves	½ lb. grated Parmesan cheese
¼ t. pepper	

Brown meat; drain. Add onion, cook until tender. Stir in tomatoes, tomato paste, water and seasonings. Cover; simmer 30 min. In 11¾"×4×7½" baking dish, layer half of noodles, meat sauce, Mozzarella cheese, cheese spread and Parmesan cheese; repeat layers. Bake at 350° for 30 min. Let stand 10 min. before serving. Serves 6 to 8.

Sue Miller (Manager)



Speak out for the Lord; remember, silence isn't always GOLDEN, on occasion it may be just plain YELLOW!

Lettuce will not rust so quickly if you line the bottom of the refrigerator vegetable drawer with paper towels—the paper absorbs the excess moisture, keeping vegetables and fruits fresher for a longer period of time.

MANHATTAN MEATBALLS

2 lbs. ground beef	2 t. salt
2 c. soft bread crumbs	2 T. margarine
½ c. chopped onion	1 - 10 oz. jar apricot preserves
2 T. chopped parsley	½ c. barbecue sauce
2 eggs	

Combine meat, crumbs, onion, eggs, parsley and salt; mix lightly. Shape into 1 inch meatballs. Brown in margarine; drain. Place in 2 quart casserole. Combine preserves and barbecue sauce; pour over meatballs. Bake at 350° for 30 min. stirring occasionally. Approximately 4½ dozen.

To make ahead: Prepare recipe as directed, except for baking. Cover seal securely. Freeze. When ready to serve, place in refrigerator 6 to 8 hours. Uncover; bake at 350° for 1 hour, stirring occasionally.

Sue Miller (Manager)



Faults are thick where love is thin.

MEAT BALLS

1 lb. hamburger
½ c. bread crumbs
⅓ c. minced onion
¼ c. milk
1 egg

1 T. parsley
1 t. salt
1/8 t. pepper
½ t. Worcestershire sauce
½ c. brown sugar

Mix all ingredients together and form meat balls. Brown meat balls in little oil, then drain.

Mix together 12 oz. chili sauce and 10 oz. grape jelly. Heat, then add meatballs to sauce and simmer in sauce for ½ hour. Serve hot.

Barbara Bainter (Cleaning Service)

MEXICAN FOOD

Brown 1 lb. beef until tender

Add:

¼ c. soy sauce
2 c. celery
2 c. onions

2 green peppers
½ lb. mushrooms

Cook until boiling, then cook 5 min. more, stir constantly. Thicken with 1 large tablespoon flour. Cook 1 c. rice to eat with this.

Rosa Hochstetler (Cook)



The lazy man aims at nothing and usually hits it.

MOCK HAM LOAF

1 lb. hamburger
1 c. cracker crumbs
1 t. salt
½ glaze mix

½ lb. hot dogs (ground)
1 egg, beaten
pinch of pepper

Mix together well.

Glaze Mix:

½ c. brown sugar
1 T. vinegar

½ c. hot water

Mix and add ½ of glaze to hamburger mixture. Pour the other half over top of hamburger mixture. Bake at 350° for 1 hour.

Ruth Elaine Miller (Waitress)

MOCK TURKEY

2 lb. hamburger (browned in butter)
dash of salt and pepper
2 cans cream of chicken soup
4 c. milk
1 loaf bread toasted and cubed
1 can cream of mushroom soup

Mix together and put in pan. Bake at 350° for 45 min. till brown.

Rosa Hochstetler (Cook)



Any housewife, no matter how large her family, can always get some time to be alone by doing the dishes.

OVEN BARBECUED STEAKS

3 lbs. round steak, cut $\frac{3}{4}$ " thick	$\frac{3}{4}$ c. water
2 T. vegetable oil	1 T. brown sugar
$\frac{1}{2}$ c. chopped onion	1 T. prepared mustard
$\frac{3}{4}$ c. catsup	1 T. Worcestershire sauce
$\frac{1}{2}$ c. vinegar	$\frac{1}{2}$ t. salt
$\frac{1}{8}$ t. black pepper	

Pre-heat oven to 350°. Cut steak into ten equal portions. Pour oil into skillet, browning each piece of steak on both sides. Transfer steak to roasting pan. Add onion to oil in skillet and brown lightly. Add rest of ingredients to make barbecue sauce and simmer for 5 min. Pour sauce over steaks in pan. Cover. Bake 2 hours or until meat is tender.

Martha Miller (Cook)

PARTY CHICKEN-NOODLE CASSEROLE

1 lg. can Chinese noodles	1 sm. jar pimento
1 can cream of mushroom soup	1 can cream of chicken soup
1 lg. can evaporated milk	2 cans mushrooms
8 chicken breasts or 1 #3 can	buttered crumbs
chicken cooked and cut in pieces	

Mix ingredients together in 9×13 pan. Can use more or less chicken. Top with buttered crumbs. Bake at 350° for about 45 min.

Carol Wiggins (Cashier in Bakery)

PEPPER STEAK

1 lb. flank steak, cut in strips $\frac{1}{4}$ " × 2" long	
1 T. cornstarch	4 T. soy sauce
$\frac{1}{4}$ t. pepper	$\frac{1}{4}$ t. ginger
pinch of garlic	1 T. sugar

Mix and let stand 15 min. Slice onions into rings, mushrooms and green peppers into long slices and stir-fry in hot oil, not more than 3 min. Remove from pan, and brown meat in oil. Mix everything together and serve over rice.

Carolyn Mast (Waitress)

PIZZA CASSEROLE

2 c. macaroni
2 lbs. hamburger
1 pint pizza sauce
1 can mushroom soup
2 c. mozzarella cheese
pepperoni

Cook macaroni. Brown hamburger with onion. Add all ingredients except cheese and mix well. Put $\frac{1}{2}$ of mixture in baking dish, add 1 c. cheese and then repeat. Bake at 350° for 30 min. Serves 8-10.

Denise Henke (Waitress)
Doris Miller (Waitress)



Pour leftover tea into ice tray and freeze it. Use the cubes in iced tea the next day.

PIZZA BURGERS

2 lbs. hamburger, browned, drained and cooled.

Mix together:

$\frac{1}{4}$ lb. pepperoni

1 lb. Velveeta cheese
may add 1 can mushrooms

Add:

1 pt. pizza sauce
1 T. sugar

1 t. salt
 $\frac{1}{4}$ t. pepper

Put on half of hamburger bun, English muffin or French bread and bake 15 min. at 350°.

Laura Bontrager (Bakery)
Edith Herschberger (Cashier)

PIZZABURGER PIE

1 lb. ground beef
1½ c. chopped onion
½ t. salt
¼ t. pepper
1½ c. milk

¾ c. Bisquick
3 eggs
1 can pizza sauce
1 c. shredded cheese

Heat oven to 400°. Grease pie plate (10"). Brown beef and onions, stir in salt and pepper. Spread in plate. Beat milk, Bisquick, and eggs until smooth. Pour over hamburger. Bake for 25 min. Top with pizza sauce and cheese. Bake 5-8 min. Cool for 5 min. and serve.

Amanda Troyer (Waitress)
Fannie Yoder (Cook)

PIZZA POTATOES

Half fill a large roaster with raw sliced potatoes. Add 3-4 lbs. browned hamburger and 2 large onions, chopped fine. Top with 2 quarts drained tomato chunks. Add salt and pepper to taste.

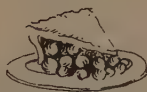
Bring to boil:

1 qt. tomato juice
1 T. oregano
1 can tomato soup

1 c. catsup
1 t. garlic powder (optional)

Thicken with 2½ T. cornstarch and ½ c. water. Pour over contents of roaster. Top with cheese (Velveeta is good). Bake at 325° for 1 hour.

Mary Ellen Yutzy



The great man is he who does not lose his child's heart.

PIZZA CASSEROLE

Fry together: 1 lb. hamburger, salt and pepper and onion.

Simmer for 5 minutes:

1 can mushroom soup

1 can tomato soup

¼ t. thyme

¼ t. oregano

¼ t. garlic powder

1 c. minute rice

Combine these 2 mixtures and pour into 2 quart baking dish. Top with grated mozzarella cheese. Bake for 20 min. at 350°.

Marlene Eash (Cook)



A person completely wrapped up in himself makes a small package.

PIZZA CASSEROLE

1 lb. hamburger

1 chopped onion

Brown together and season with salt and pepper.

Add:

2 - 16 oz. cans pizza sauce

1 - 10 oz. pkg. shredded mozzarella cheese

1 - 7 oz. pkg. elbow macaroni (cooked)

4 oz. sliced pepperoni

1 can mushrooms

Put in layers in greased casserole dish and bake at 350° for 45 min.

Ruth Elaine Miller (Waitress)

POKOGI (Korean)

2 lbs. round steak (freeze and slice thin)

1 T. sesame seeds	3 chopped scallions
3-4 cloves minced garlic	5 T. soy sauce
2 T. vegetable oil	½ c. sugar
2 T. dry sherry (or orange juice)	¼ t. accent (optional)
1/8 t. pepper	

Mix meat with sugar. Mix other ingredients; pour over meat, stir well, cover and let stand overnight or longer in refrigerator. Stir occasionally. Fry (don't need extra oil). Serve over rice.

Alice Golden (Waitress)

POT PIE

2 qts. rich broth with water (beef or ham or chicken)

1 medium onion	1 egg
1 large potato	¼ t. baking powder
2½ c. flour	dash of salt

In large pot bring to boil broth, onion and potato. Beat 1 egg, add water to make 1 c. Put egg in bowl, add dash of salt, ¼ t. baking powder, 2½ c. flour as mixing. It will be sticky if you don't add a little water. Flour table top, roll out dough. Don't make it too thin. Cut in squares. Pick up each piece and put in the boiling broth. It may start to boil over, turn heat down, continue cooking until tender. Serve it with meat.

Barbara Bainter (Cleaning Service)

POTATO CAKES

2 c. mashed potatoes	2 eggs
2 rounding T. flour	1 t. onions, chopped
sprinkle of parsley	

Mix all together and fry in skillet over low heat with a little oleo. Frying over low heat gives them a chance to set.

Lydia Ann Miller (Cook)

POTATOES SUPREME

6 medium potatoes	¼ c. melted margarine
2 c. shredded cheese	1 t. salt
¼ t. pepper	½ to 1 c. green onions, tops too
2 c. sour cream	

Boil potatoes in skins until just tender. Cool, peel and shred coarsely. Mix cheese with melted margarine and add potatoes and green onions. Season with salt and pepper, fold in sour cream. Put in baking dish. Sprinkle generously with paprika. Bake for 30 min. at 350°

Top with 2 c. crushed cornflakes mixed with ¼ c. melted butter (optional).

Leora Kauffman (Purchasing)
Wilma Weaver (Waitress)

QUICKY CASSEROLE

Grease a Pyrex dish with margarine and crush 4 c. soda crackers into it. Add a can of tuna and a can of peas, drained. Moisten with enough milk to soften crackers and bake until hot—delicious! A small child can complete this alone.

Edna Schrock (Cook)

QUICK AND EASY CASSEROLE

1 lb. hamburger	½ lb. noodles
1 medium onion	1 can mushroom soup
1 pint peas or green beans	or tomato soup
salt and pepper to taste	1½ c. milk

Fry hamburger and onion. Cook noodles and peas. Mix together milk and mushroom soup. Mix altogether and bake at 350° for 1 hour. Put buttered crumbs or cheese on top if you like.

Meredith Mast (Dishwasher)
Wilma Weaver (Waitress)

QUICK PIZZA TREATS

- | | |
|----------------------------------|-----------------------------------|
| 1 - 8 oz. can tomato sauce | 4 English muffins, split, toasted |
| 2 T. finely chopped green pepper | 4 Deluxe Choice process |
| 1 T. finely chopped onion | American cheese slices, |
| ¼ t. oregano leaves, crushed | cut in half |

Combine tomato sauce, green pepper, onion and oregano. For each appetizer, spoon tomato mixture onto muffins; broil until hot. Top with cheese; continue broiling until melted. 8 servings.

Variation: Substitute Swiss cheese slices, shredded Mozzarella or grated Parmesan cheese.

Sue Miller (Manager)

ROAST BEEF

- 5 lbs. chuck roast (with bone) or
4 lbs. chuck roast (without bone)

Put in a 2½ quart baking dish. Sprinkle over top of beef:

- ½ t. salt
¼ t. pepper
1 T. beef base

Pour 1 c. tomato juice over top and add water to barely cover beef. Cover and bake at 350° for approximately 3 hours. Use the juice of baked beef and thicken for a gravy.

Lydia Ann Miller (Cook)



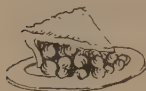
Keep your face to the sunshine and you cannot see the shadow.

RANCH STYLE HASH

2 lbs. hamburger	4 oz. chopped green chilies
2 c. macaroni	14 oz. stewed tomatoes
1 medium onion, chopped	2 c. water
¼ t. basil	1 t. salt and a dash of pepper
½ lb. grated cheese	

Brown meat, drain off any fat, add all other ingredients (except cheese). Cover, bring to a boil. Simmer for 25 min. Add cheese, when cheese is melted it's ready. This makes enough for 4 or 5 people.

Norine Borkholder (Cook)



Let us cherish and love old age; for it is full of pleasure, if one knows how to use it.

SALMON LOAF

2 T. lemon juice
1 - 1 lb. can (2 c.) salmon, drained and flaked (save juice)
1 c. medium white sauce
½ c. milk
½ t. salt
2 beaten eggs
¾ c. dry bread crumbs

Add lemon juice to salmon; add white sauce, milk, salt, eggs and bread crumbs; mix well. Bake in greased baking dish in moderate oven (350°) till brown. Approximately 30 min.

White Sauce: Melt 2 T. butter or margarine in the upper part of a double boiler over low heat. Add 2 T. flour, blend together. Take the salmon juice and milk to make a cup; add to butter and flour mixture. Cook till thick and smooth, stirring constantly. (Water shouldn't touch top of pan.) Add ¼ t. salt, dash of white pepper.

Barbara Bontrager (Cashier)

SAUCE FOR GREEN BEANS

3 T. white sugar
2 T. Wesson oil
1 small onion, cut fine

3 T. vinegar
1 T. prepared mustard
salt and pepper

Mix together and beat well. Pour over 1 qt. cooked drained green beans.

Beth Ann Yoder (Salad Girl)

SAUCY SANDWICHES

1 lb. sliced hot dogs
1 onion
½ c. catsup
2 T. flour
½ c. water
1 c. diced cheese

½ t. dry mustard
½ t. Worcestershire sauce
1 c. chopped celery
pinch pepper
½ t. salt

Brown hot dogs and onion. Mix catsup, flour, water, dry mustard, Worcestershire sauce, salt and pepper, and the celery. Stir into hot dog mixture, cook and add the cheese. Spoon into rolls and wrap in foil. Can be served right away or put in oven for 10-15 min. before serving.

Betti Kauffman (Cashier-Hostess)

SAUSAGE GRAVY

4 lbs. fresh sausage, fried and chopped. Then add: 3 c. flour and brown (if sausage is dry, you may need to add some shortening when adding flour), 2 T. salt, ½ T. pepper. Stir well and add: 18 c. milk. Heat to boiling point and reduce heat and simmer a few minutes. Makes approximately 5 qts. of gravy.

Lydia Ann Miller (Head Cook)

SALAD MASTER CASSEROLE

Put hamburger, pressed in pan. Grate large onion and put on top. Add 2 or 3 large potatoes, grated. Also carrots and 1 can of soup (any kind). Add large amount of grated cheese. Bake at 350°.

Wilma Weaver (Waitress)

SIX LAYER DINNER

1 lb. ground beef	2 c. carrots (sliced)
1 c. onion (sliced)	2 c. potatoes (sliced)
1 c. celery (sliced)	

Place meat in bottom of casserole. Add remaining ingredients in order given. Salt each layer. Top with 1 can cream of chicken or celery soup and about ½ can water. Cover casserole and bake 1½ hours at 350°.

Barbara Bainter (Cleaning Service)

SKILLET LASAGNA

1 lb. ground beef
1 envelope spaghetti sauce mix
1 lb. cream style cottage cheese
3 c. noodles (uncooked)
1 - #2½ can tomatoes (1 lb. 12 oz.)
1 c. water
8 oz. pkg. shredded mozzarella cheese

Lightly brown hamburger, sprinkle ½ of spaghetti mix over meat. Spread cottage cheese over meat. Next add noodles in layer. Sprinkle remaining spaghetti mix. Add tomatoes with liquid and water and continue cooking slowly for 30-35 min. Sprinkle cheese over top. Return cover and let stand 10-15 min. before serving.

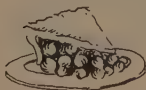
Mary Esther Mast (Waitress)

SOUR CREAM POTATOES

1 pint sour cream	salt
1 T. onion	9 cooked potatoes, grated
1 can cream of chicken soup	2 T. melted butter
2 t. melted butter	½ c. crushed corn flakes
1 c. grated Cheddar cheese	

Mix together first 6 ingredients, add potatoes. Mix 2 T. butter and corn-flakes, and put on top. Bake at 350° uncovered for 1 hour. You can substitute cottage cheese or yogurt for part of cream.

Ellen Miller (Cashier, Gift Shop)



To rid frying pans of fish odor, sprinkle salt in pan, add hot water and let stand awhile before rinsing.

STROMBOLI

Thaw one frozen bread dough. Roll out to fit pizza pan. Spread pizza sauce over dough. Cover with one layer each:

shaved ham
salami
pepperoni
(any meat or vegetable may be used)

Sprinkle on mozzarella cheese, Parmesan cheese, and oregano. Roll up like jelly roll. Stick toothpicks in on top to hold dough together as it bakes. Be sure both ends are tucked shut tight. Brush with 1 beaten egg. Sprinkle with Parmesan and oregano. Bake at 325° for 40-45 min.

Arlene Miller (Waitress)



To remove fish odor from hands, rub them with vinegar or salt.

SPINACH LASAGNA

2 (10 oz.) pkgs. frozen chopped spinach
9 lasagna noodles
1 lb. cottage cheese
10 oz. Monterey Jack cheese
1 egg, beaten
1 t. salt
dash of pepper and garlic
¼ t. oregano
¼ t. basil

Cook noodles and steam spinach until limp. Mix cottage cheese with egg and spices. Layer into buttered 2 qt. baking dish, starting with noodles and ending with cheese. Spread cream (sweet or sour) on top to keep moist. Bake at 350° for ½ hour covered and 15 min. uncovered.

Julianna Bontrager (Waitress)

SPICY CHICKEN GUMBO

Saute in large heavy kettle:

¼ c. oil	2 onions, diced
2 cloves garlic, minced	1 green pepper, diced

Blend in 2 T. flour. Cook and stir over low heat until vegetables are tender. Then add:

2½ c. cooked tomatoes	2 c. cooked okra (or 2 c. celery)
⅔ c. tomato paste	3 c. broth or stock
1½ T. salt	¼ t. pepper
1½ T. Worcestershire sauce	1/8 t. ground cloves
½ t. chili powder	pinch dried basil
1 bay leaf	

Simmer for 1 hour. Prepare cooked rice to serve 8. Saute 2 c. rice (white or brown) in enough oil to coat kernels evenly for 5 to 10 min. Add 4 c. water and simmer until tender and all the water is absorbed. Add 2-3 c. cooked chicken to gumbo. Simmer briefly. To serve, mound rice in center of soup bowls. Sprinkle with parsley.

Carolyn Mast (Waitress)

SPANISH OMELET

1 (4 oz.) green chilies, chopped and drained
1 lb. Monterey Jack cheese, grated
1 lb. Cheddar cheese
4 egg whites
4 egg yolks
 $\frac{2}{3}$ c. evaporated milk
1 T. flour
 $\frac{1}{2}$ t. salt
 $\frac{1}{8}$ t. pepper
2 medium tomatoes

In large bowl combine cheese and green chilies. Put into 2 qt. buttered casserole dish. Beat egg whites until stiff. Beat yolks slightly, and add milk, flour, salt, pepper. Mix well and gently fold in egg whites. Pour into casserole and stir thru with fork. Bake at 325°.

Rosa Borntrager (Dutch Country Gifts)

SPAGHETTI SUPREME

$\frac{1}{2}$ lb. spaghetti (cooked in salted water)
 $\frac{3}{4}$ c. chopped onion
 $\frac{1}{4}$ c. salad oil

Saute above ingredients. Add:

$1\frac{1}{4}$ lb. ground beef, browned
 $\frac{1}{2}$ c. chopped carrots
 $\frac{1}{2}$ c. chopped celery

Boil vegetables in water. Combine all above ingredients. Add $\frac{1}{2}$ lb. grated cheese (Velveeta), 1 qt. tomato juice, 1 (12 oz.) can tomato soup, 1 (12 oz.) can cream of mushroom soup, 1 T. salt. Bake at 300° for 2 hours or 325° for 1½ hours.

Kathryn Helmuth (Pie Baker)



Work is love made visible.

SPAMBURGERS

1 can of Spam
1 small onion
3 T. milk
2 T. pickle relish

½ lb. cheese
3 T. catsup
2 T. mayonnaise

Grind Spam, cheese, and onion through food chopper, mix thoroughly. Add catsup, milk, mayonnaise and pickle relish. Spread on buns, wrap in foil, and bake at 300° for about 20 min.

Laura Bontrager (Bakery)



This time, like all other times, is a very good one if we but know what to do with it.

SWEET POTATO SOUFFLE

3 c. mashed sweet potatoes
1 c. brown sugar
1 c. canned milk
½ stick margarine (melted)
2 eggs
1½ t. vanilla

½ t. cinnamon
Topping:
1 c. chopped nuts
1 c. brown sugar
½ c. flour
1 stick margarine

Put all 7 ingredients together in blender or mix well with mixer. Pour into baking dish. Top with topping mixture. Bake in 10" x 10" at 350° for 1 hour.

Sharon Boley (Head Waitress)

SWEET AND SOUR BEEF

Marinate 2 lbs. beef. Cover and refrigerate overnight or longer.

Meat Marinade:

½ c. vegetable oil	8 t. sugar
4 t. cornstarch	8 t. soy sauce
4 t. red wine	

4 green peppers, cut in strips
4 stalks celery, coarsely chopped
⅔ c. onion, chopped

In covered skillet, over medium high heat, heat meat and marinade to boiling. Reduce heat and simmer 30 min. or until meat is fork tender, stirring occasionally. With slotted spoon, remove meat and set aside. To skillet, add peppers, celery and onion. Cover and cook over medium heat until tender and crisp.

Wilma Weaver (Waitress)



God has a thousand ways
Where I can see not one
When all my means have reached their end
Then His have just begun.

TACO PIE

1 unbaked pie shell	½ c. sour cream
1 lb. hamburger	4 oz. shredded yellow cheese
1 medium onion	shredded lettuce
½ pkg. taco seasoning	½ c. crushed taco chips
water	

Brown hamburger with onion; drain grease. Add taco seasoning and enough water to moisten. Put mixture into crust. Top with sour cream and cheese. Bake at 375° for 20-25 min. Top with lettuce and taco chips and serve.

Elma Miller (Waitress)

ROSY CHEESE BAKE

3 eggs, beaten slightly
2 cans tomato sauce
1 c. milk
1 t. salt

¼ t. pepper
8 slices bread
½ lb. American cheese, grated

Mix eggs, tomato sauce, milk and seasonings. Arrange alternate layers of bread, cheese, and sauce in greased square pan. Place pan over hot water and bake in slow oven (325°) for 50 min. or until knife inserted in center comes out clean.

Ida Weaver (Cook)



The gem cannot be polished without friction, nor man perfected without trials.

TUNA NOODLE CASSEROLE

Sauce:

1 large onion, chopped fine
½ c. butter or oleo
¼ c. flour

5 (10 oz.) cans mushroom soup
1 qt. milk

Saute the onion in the butter. Stir in flour and add the soup and milk gradually.

In very large roaster layer:

1 lb. noodles or macaroni, cooked and salted
2 (10 oz.) pkgs. frozen peas, cooked
5 cans tuna, drained and flaked

Add sauce

1 ¼ lb. potato chips, crushed to about 12 cups

Bake at 350° until heated through—about 1 hour. Serves 40-50.

Mary Ellen Yutzy

TACO RICE SKILLET

1 lb. hamburger	1 c. rice
onion	2½ c. tomatoes
½ pkg. taco seasoning	1 c. shredded cheese
1 c. shredded lettuce	salt

Cook rice, tomato juice for 20 min. Brown hamburger and onions and salt, add to rice, also ½ pkg. taco seasoning. Put in oven. Then put shredded cheese on top about 15 min. before serving. Put lettuce on top of everything just before serving. Do not heat after lettuce is on top.

Mary Rose Yoder (Pie Baker)

TALARIMA

8 c. noodles = (1 lb. uncooked)
4 lbs. hamburger, browned
4 c. corn
4 cans tomato soup
4 c. cheese
2 pkgs. onion soup
4 T. oleo
4 c. water

Bake 45 min. at 350°. Serves approximately 30.

Melissa Hershberger (Bakery Cashier)

TOMATO OYSTERS

1½ c. tomato juice	1 egg, beaten
½ t. salt	1¼ c. cracker crumbs
½ t. sugar	¼ t. pepper

Mix well, then with a tablespoon, put in frying pan and shape like a patty. Fry in shortening on both sides till brown.

Amanda Troyer (Waitress)

QUICK, CANDIED YAMS

4 large yams

3 T. butter or margarine

½ c. dark corn syrup

salt

Peel yams and slice crosswise in ¼" slices. Melt butter or margarine in skillet. Lightly brown sliced yams in hot fat. When browned, sprinkle with salt and pour corn syrup over slices. Cover tightly and cook slowly for 10 min.

Ida Weaver (Cook)

VEGETABLE SAUSAGE LOAF

1 large carrot

4 medium potatoes

1 medium onion

4 stalks celery

¼ t. summer savory

1 egg

½ lb. sausage

¼ c. crumbs

¼ c. milk

½ t. salt

Grind vegetables. Beat egg and add with remaining ingredients. Form loaf and bake at 350° for 1 hour. Serves 6.

Ida Mae Schmucker (Pie Baker)



You give but little when you give of your possessions. It is when you give of yourself that you truly give.

VEGGY PIZZA

2 c. Bisquick
½ c. water

Press in jelly roll pan (ungreased). Bake 10 min. at 450°. Cool 20 min.

Mix with mixer:

8 oz. cream cheese
2 t. horseradish
½ c. onion or 1 T. minced
1 small can of shrimp, (tuna, crab or chicken)
½ c. mayonnaise

Spread on crust. Top with raw vegetables and cheese. I use radishes, broccoli, cauliflower, sliced olives, carrots, celery and shredded cheese. Pat gently.

Janet Mast



There is no happiness in having or in getting, but only in giving.

WESTERN MEAT BALLS

Mix well:

1 lb. ground beef
½ c. rolled oats
½ c. milk

1 t. salt
pinch of pepper

Shape in 8 balls. Roll each ball in a mixture of 2 T. flour, 1 t. paprika, ½ t. salt. Brown in hot fat in heavy skillet. Add ¼ c. finely cut onions. Cook 5 min. slowly. Stir in ¼ c. Bar-B-Que sauce and 1¼ c. water. Simmer covered for 45 min.

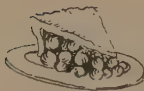
Laura Anna Miller (Grill Worker)

ZUCCHINI BISCUIT CASSEROLE

1½ c. Bisquick	1 t. oregano
4 T. butter or margarine, softened	1 t. garlic salt
4-5 c. sliced zucchini	2 t. Parmesan cheese
2 c. onions, diced	5 eggs
1½ c. mozzarella cheese, shredded	½ c. vegetable oil
1 t. salt	¼ t. pepper

In a large bowl, combine Bisquick and butter till it resembles corn meal. Add zucchini, onions, Mozzarella cheese, salt, pepper, and spices. Mix thoroughly. Place in greased baking dish, 9×13. In blender put eggs and oil, whip until foamy. Pour over zucchini mixture. Do not stir the egg mixture into zucchini mixture; it will blend as it bakes. Sprinkle Parmesan cheese on top. Optional—top with tomato slices. Bake at 350° for 1 hour. Serves 5-6.

Lois Landis (Cook's Helper)



Keep your fears to yourself, but share you courage with others.

SANDWICH SPREAD

6 onions	6 green tomatoes
6 peppers	6 cucumbers
6 carrots	6 sticks celery

Grind all ingredients, cover with salt water and let stand overnight. Next morning drain and place in large kettle. Add 2 pints vinegar, 4 c. sugar and 1 c. ground mustard. Boil for 25 min. Make a paste using ⅓ c. flour and 1 c. water. Stir in after it boils to thicken the mixture. Can be put in jars and covered with paraffin.

Alma Hershberger (Bakery)
Mary Ellen Yutzy

EGG SALAD SANDWICHES

1 doz. hard boiled eggs, chopped

Mix and add to eggs:

½ c. salad dressing

1 t. vinegar

½ t. salt

¼ t. celery salt

1 T. mustard

1 T. sugar

¼ t. onion salt

You may add ground hot dogs or ham (optional).

Ruth Elaine Miller (Waitress)

Cakes & Frostings



MATCH SCRATCHES ON WALLS—Some menfolk are careless in scratching matches at any handy place to light their pipes or cigars. To keep your walls or mantlepieces from being marked up, take a piece of 4 in. by 4 in. sandpaper, frame it neatly and hang on to the wall in a handy place.

Dedicated to the generation now and those to follow of Earl Franklin and Vesta Louise Miller.

Did you hear me say I love you when I whispered in your ear?
Yet I heard no answer in my fear.

Oh, how I hoped and cried and prayed.
But in a deep sleep you were to lay
Until the Lord would take you away.

On earth in my arms you'll never be,
Yet in my heart memories of you will always be.

Until one day, we'll meet in heaven to hold each other ever and ever.
Then I'll know you'll have heard me say,
I love you in my heart and in it we'll never part.

Elaine Cox (Dishwasher)

AFTER BREAKFAST PRAYER

Dear Father, now that my family
has gone to work and to school,
a sudden quiet falls on this disordered house.
Help me to face the work for this day
with a singing heart—
the dishes to wash, the beds to make,
the clothes to launder, and the picking up
which sometimes seems as futile as
sweeping a forest floor in time of falling leaves.

I thank Thee: that I am needed
that my job in these busy years
is to create a home that will be a
place of warmth and comfort and love.
Help me to see each task, not as a dull chore,
but as a strand woven into a pattern of living.
Grant, I pray, that it may be a pattern to remember,
a pattern of order, and beauty, and through
it always may there gleam the golden thread
of Christ's spirit.

—Amen.

Cakes & Frostings

APPLE CRUMB COFFEE CAKE

¼ c. warm water	1 pkg. dry yeast
½ c. butter or margarine	½ c. sugar
½ t. salt	2½ c. flour
3 eggs	¼ c. milk
2 or 3 large apples, cored and sliced	

Measure warm water into small bowl. Sprinkle in yeast and stir until dissolved. In large mixer bowl, cream butter or margarine with sugar and salt. Add yeast mixture, eggs and milk. Beat at medium speed until well blended.

Gradually add flour, medium speed, blend well. Spread batter into a well greased 9×9×2 square pan. Arrange apple slices on top, and sprinkle crumb topping over. Cover and let bake at 375° oven for 35 to 40 min. Turn out of pan, and cool on wire rack.

Crumb Topping:

⅔ c. sugar	½ c. flour
2 t. cinnamon	6 T. butter or margarine

Combine all ingredients and mix until crumbly. Sprinkle over apples.

Barbara Bontrager (Cashier)

CHERRY FRUITCAKE

3 c. all-purpose flour
2 c. sugar
2 t. baking powder
2 t. salt
2 lbs. pitted dates

2 lbs. diced, candied pineapple
4 lbs. red maraschino cherries,
drained
3 lbs. pecan halves
12 eggs
 $\frac{2}{3}$ c. orange juice

Grease pans and line with foil, allowing a 2 inch overhang and grease again. Sift flour, sugar, baking powder and salt into a large mixing bowl. Add fruits and pecans and toss until coated. Beat eggs and orange juice together and pour over the fruit mixture. Toss until completely combined. Pour mixture into prepared loaf pans, pressing with spatula to pack tightly. Bake at 250° for 1½-1¾ hours or until toothpick inserted in center comes out clean. Allow cakes to cool in pans for 10 min. Remove from pans. Tear off foil and brush with white Karo while still warm. Cool thoroughly before serving or storing.

6 - 6 inch round cake pans.

Mary Esther Miller (Bakery Manager)

CHOCOLATE ANGEL FOOD CAKE

2 c. egg whites
2 t. cream of tartar
 $\frac{1}{2}$ t. salt
2 c. sugar

2 t. vanilla
1 c. plus 5 T. cake flour
3 T. cocoa

Put egg whites, cream of tartar and salt in a large bowl and beat at medium speed until foamy. Add 1 c. sugar, 2 t. at a time into foamy egg whites while beating at medium speed. After last of sugar is in, beat on high until stiff. Fold in vanilla. Sift together remaining sugar, flour and cocoa. Fold into stiff egg whites in three parts, 25 whips of each addition. Bake at 375° for 45-50 min. Invert on bottle to cool.

Elmina Troyer (Waitress)

CHOCOLATE SPICE CAKE

2 c. flour	2 eggs
2 c. sugar	½ t. cinnamon
1 c. oleo	1 t. soda
4 T. cocoa	1 t. vanilla
1 c. cold water	½ c. sour milk

Preheat oven to 325°. Blend flour and sugar, set aside. Bring oleo, cocoa and water to boil.

Pour cocoa mixture over the flour, blend well. Add remaining ingredients and mix well. Pour into 10½ × 15½" pan and bake for 30 min.

Frosting:

1 stick oleo	⅓ c. milk
4 T. cocoa	3½-4 c. powdered sugar

Alma Swartzentruber

CHOCOLATE PUDDING CAKE

1 c. flour	2 t. baking powder
¼ t. salt	1½ T. Hershey cocoa
¾ c. sugar	

Sift together, then add:

½ c. milk	2 T. melted butter
1 t. vanilla	½ c. chopped nuts

Mix well. Pour into 8" × 8" greased pan. (Like brownie dough)

Mix following ingredients and pour over chocolate mixture in pan.

½ c. brown sugar	¾ c. water
½ c. granulated sugar	

Bake at 325° for 1 hour. Cool and serve with whipped topping or plain.

Barb Weaver (Cashier - Bakery)

CHRISTMAS FRUIT LOAF

2 c. sugar

1 c. milk and cream

Boil together till soft ball stage. Then add:

1 t. butter

1 lb. dates

1 c. nuts, chopped fine

Simmer till thick, then take off heat and let cool. Then beat good and pour on damp cloth, roll until hard, then slice and roll in powdered sugar.

Barbara Bainter (Cleaning Service)

COTTAGE PUFFS

Mix all together and bake in well-oiled cupcake or muffin tin:

$\frac{1}{3}$ c. butter

1 $\frac{1}{2}$ c. flour

$\frac{1}{2}$ c. sugar

1 $\frac{1}{2}$ T. baking powder

1 egg

$\frac{1}{3}$ t. salt

$\frac{1}{2}$ c. milk

1 t. vanilla

Bake at 350° for 20 min. Serve with cocoa sauce.

Cocoa Sauce:

1 $\frac{1}{2}$ c. boiling water

1 $\frac{1}{2}$ T. flour or cornstarch

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ t. vanilla

3 t. cocoa

1 t. butter

$\frac{1}{2}$ t. salt

Cook until sauce coats spoon. Pour over puffs just before serving.

Susie Bontrager (Cook)

CREAM FILLED COFFEE CAKE

Scald 1 c. milk, add $\frac{1}{2}$ c. sugar, 1 stick oleo, and 1 t. salt. Beat 2 eggs in a large bowl and add above mixture. Dissolve 1 pkg. yeast in $\frac{1}{4}$ c. warm water and add to mix $3\frac{1}{2}$ c. flour and let rise. (May rise in refrigerator overnight). Work dough in 3 pans (bread pans) and spread crumbs on top and let rise. Bake at 325° for 15 min. or until done. Cool and split each cake and fill with filling.

Crumbs:

$\frac{1}{2}$ c. brown sugar

$\frac{1}{2}$ c. flour

$\frac{1}{4}$ c. butter

Filling:

Cook 3 T. flour (heaping) and 1 c. milk. Cool. Cream 1 c. sugar and 1 c. Crisco, then add flour mixture and 1 t. vanilla. Cream well and add $2\frac{1}{3}$ c. powdered sugar.

Ida Weaver (Cook)

CREAM FILLED SPONGE CAKE

Mix together:

1 box yellow cake mix

4 eggs

1 box instant vanilla pudding

$\frac{1}{2}$ c. Wesson oil

1 c. water

Bake in two flat cookie sheets.

Filling:

3 egg whites, beaten

3 t. vanilla

1 c. Crisco

3 T. flour

5 T. milk

3 c. powdered sugar (or as needed)

Mix all together and beat until smooth. Then put on 1 cake and put the other on top and cut into pieces the size you want.

Fannie Yoder (Cook)

CREAM FILLED SPONGE CAKE

Mix together:

1 yellow cake mix
1 c. water
4 eggs

1 box vanilla instant pudding
½ c. Crisco oil

Divide into 2 pans and bake for 15-20 min at 325°.

Filling:

Cook 5 T. flour and 1 ¼ c. milk, stirring occasionally. Set aside to cool. Must be cold before adding to other ingredients.

Mix:

1 c. sugar
½ c. butter
1 t. vanilla

½ c. Crisco
½ t. salt

Beat until fluffy, add cooked mixture and beat again until fluffy. Spread on 1 cake and place the other cake on top. Cut into serving size pieces.

Lou Anna Yoder (Bakery)
Ruth Ann Bontrager (Busser)
Luanna Gingerich (Bakery Salesroom)
Elsie Miller (Grill Cook)

INDIVIDUAL CHEESE CAKES

18 vanilla wafers
½ c. sugar
2 t. vanilla

2 eggs
2 pkgs. (8 oz.) cream cheese
1 can (22 oz.) pie filling
(cherry or blueberry)

Place 18 paper cupcake liners in muffin tins. Put 1 wafer in each. Mix eggs, sugar, cream cheese, and vanilla together at medium speed for 5 min. Spoon into liners until ¾ full. Bake for 12-15 min. Let cool, then spoon on pie filling. Bake at 375°. Serves 18.

Lynette Zimmerman (Grill Worker)

DATE CAKE

1 c. dates, cut up
1 ¼ c. sugar
1 T. butter
1 egg, beaten

1 ½ c. flour
1 t. baking powder
1 t. vanilla
½ c. nuts

Pour 1 c. boiling water with 1 t. soda over dates and allow to cool. Cake part: Mix sugar, butter and egg. Next add date mixture, followed by remaining ingredients. Bake at 350° for 35 min. Cool cake and cover with topping.

Topping:

1 c. sugar
1 T. flour
½ c. nuts

1 c. dates, cut up
1 c. water

Cook slowly until thickened. Cool partly and spread on cake.

Rosa Borntrager (Dutch Country Gifts)

DELICIOUS RASPBERRY CAKE

1 regular size box white cake mix
⅔ c. Wesson oil
4 eggs

1 (3 oz) box raspberry jello
1 (10 oz.) pkg. frozen red
raspberries (thawed—also
use juice)

Mix all ingredients together. Bake in 9×13 pan at 325° for 50 min.

Katie Miller (Dutch Country Gifts)



Live every day of your life as though you expected to live forever.

DOUBLE DELIGHT COFFEE CAKE

2 c. flour	4 eggs
2 t. baking powder	1 c. sugar
1 c. water	1 t. salt
1 t. vanilla	$\frac{3}{4}$ c. cooking oil
2 (3½ oz.) pkgs. vanilla instant pudding or other flavor	

Topping:

1 c. chopped nuts
1 c. brown sugar
2 t. cinnamon

Frosting: (optional)

1 c. powdered sugar
2 T. milk

Mix together all batter ingredients in separate bowl, mix topping ingredients. Pour $\frac{1}{2}$ of batter in 9×13 pan. Sprinkle $\frac{1}{2}$ of topping on batter, pour in remaining batter. Put remaining topping on top and bake for 40 min. at 350°. Mix powdered sugar and milk and drizzle over cooled cake.

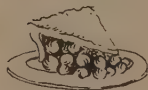
Katie Miller (Dutch Country Gifts)
Edna Slabach (Cook)

FOUR DAY COCONUT CAKE

1½ c. sugar	24 oz. coconut
1 pint sour cream	2 (8") layer white or yellow cakes

Mix sugar, coconut, and sour cream. Store in tightly covered container for 24 hours in refrigerator. Bake cake mix in 2 (8") pans. Chill. Split to make 4 layers. Put coconut mixture between layers, sides and on top. Store tightly covered in refrigerator for 3 days before serving.

Sharon Boley (Waitress)



MOTTO: Keep your nose to the grindstone, your shoulder to the wheel, and your eye on the ball. Now, try to work in that position.

FRUIT COCKTAIL CAKE

Mix:

1 c. white sugar	1 t. vanilla
1 ¼ c. flour	1 t. salt
1 t. baking soda	1 egg
1 can #303 fruit cocktail	

Pour batter into cake pan. Sprinkle over the top ¾ c. brown sugar and chopped nuts. Bake at 375° for 45 min. Serve with whipped cream or —

Topping: (optional)

Boil together for 5 minutes:

1 stick butter	¾ c. canned milk
¾ c. sugar	1 t. vanilla

Prick hot cake with fork and pour topping on cake.

Barbara Bainter (Cleaning Service)
Mary Smucker (Busser)



If you want really great meatballs, put them in the refrigerator for twenty minutes before frying and they won't fall apart.

HUMMINGBIRD CAKE

3 c. all-purpose flour
1 t. baking soda
1 t. cinnamon

Combine in large bowl:

1 c. vegetable oil
8 oz. can crushed pineapple,
undrained

2 c. sugar
1 t. salt
3 eggs, beaten
1½ t. vanilla
1 c. chopped pecans
2 c. chopped bananas

Combine first 5 ingredients in a large mixing bowl; add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, pecans, and bananas. Spoon batter into 3 greased and floured 9" round cake pans. Bake at 350° for 25-30 min. or until wooden toothpick inserted in center comes out clean. Cool in pans for 10 min.; remove and cool completely. Spread frosting between layers, on top and sides. Sprinkle pecans on top.

Cream Cheese Frosting:

8 oz. pkg. cream cheese, softened ½ c. butter or margarine, softened
1 lb. powdered sugar, sifted 1 t. vanilla

Combine cream cheese and butter, beating until smooth. Add powdered sugar and vanilla; beat until light and fluffy. Makes enough frosting for one 3-layer cake.

Alma Hershberger (Bakery)
Joyce Schrock (Waitress)

LADY BALTIMORE CAKE

¾ c. shortening ½ c. milk
2 c. sugar ½ c. water (cold)
3 c. cake flour ½ t. vanilla
¾ t. salt ½ t. lemon juice
3 t. baking powder 1 c. egg whites

Cream together sugar and shortening. Add alternately flour, salt, baking powder, milk and water. Lemon flavoring may be substituted for lemon juice. Fold in stiffly beaten egg whites. Put in 9×13 greased pan or two 9 in. pans and bake for 35 min. at 350°.

Ella Bontrager (Cook)

LEMON CAKE

1 pkg. lemon cake mix $\frac{3}{4}$ c. water
1 pkg. instant lemon pudding mix 4 eggs
 $\frac{1}{2}$ c. salad oil

Combine cake mix, pudding mix, salad oil and water at medium speed on mixer. Add eggs one at a time, beating after each addition. Pour batter in greased 9×13 pan and bake at 350° for 35 min.

Lemon Icing:

2 c. powdered sugar 2 T. water
2 T. butter $\frac{1}{3}$ c. lemon juice
 or use 6 oz. can frozen lemonade
 and 2 c. powdered sugar

Make icing while cake is baking. Melt butter and add powdered sugar and water and lemon juice. Blend thoroughly. When cake is done, pierce all through with long cooking fork. Pour icing over hot cake and spread so that it is absorbed throughout. Serve from the pan after cooling.

Ida Weaver (Cook)
Lois Landis (Cook's Helper)

MAGIC CUPCAKES

Use your favorite chocolate cake recipe or mix. Fill cupcake liners as usual and add the following filling.

Cream Filling for Cupcakes:

1 (8 oz.) pkg. cream cheese, room temperature
 $\frac{1}{2}$ c. sugar 1 egg

Mix until creamy, stir in:

$\frac{1}{2}$ c. nuts 1 c. chocolate bits

Put 1 t. chocolate bits on each cupcake and bake as usual.

Elsie Miller (Grill Cook)



I have only just a minute.
Only sixty seconds in it.
Didn't seek it, didn't choose it.
But it's up to me to use it.
I must suffer if I lose it.
Give account if I abuse it.
Just a tiny little minute.
But Eternity is in it.

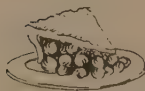
MAPLE PECAN CHIFFON CAKE

2 c. flour
 $\frac{3}{4}$ c. brown sugar
 $\frac{3}{4}$ c. white sugar
 $\frac{3}{4}$ c. water
 $\frac{1}{2}$ c. salad oil
4 eggs, separated

1 c. chopped nuts
3 t. baking powder
1 t. salt
 $\frac{1}{2}$ t. cream of tartar
2 t. maple flavor

Put flour, baking powder and white sugar in sifter. Set aside. In a mixing bowl add the oil, egg yolks, water and maple flavor. Beat well. Sift in flour mixture. Sift brown sugar and add to mixture. Add nuts. Beat egg whites, salt, and cream of tartar for 5 min. Fold into flour mixture and mix thoroughly. Pour into angel food cake pan and bake at 325°.

Mary Yoder (Bakery)



A four-year-old was showing the family's new bathroom scale to a five-year-old. "What is it?" asked the five-year-old. "I don't know, but when Mommy and Daddy stand on it it makes them mad."

MAPLE COFFEE CAKE

2¾ c. to 3 c. flour
1 c. buttermilk
¼ t. baking soda
1 egg

1 envelope yeast
¼ c. sugar
¼ c. margarine
1 t. salt

Filling:

½ c. brown sugar, packed
2 T. flour
¼ c. margarine
½ t. maple flavoring

⅓ c. white sugar
½ t. cinnamon
¼ c. maple syrup
½ c. chopped walnuts

Combine 1½ c. flour, yeast and soda in large bowl. Heat and stir buttermilk, margarine, sugar and salt until margarine melts. Add to dry ingredients. Stir in egg. Beat at low speed ½ min. scraping bowl constantly. Beat 3 min. at high speed. Stir in enough remaining flour to make dough moderately stiff. Turn onto floured board and knead 5 min. Cover and let rest 10 min., meanwhile combine all ingredients for filling except nuts. Beat at medium speed 2 min. Stir in nuts. Divide dough in half and roll each half to a 14×6" rectangle. Spread each half with filling. Fold dough in half to make 14×3" rectangle. Cut in 1" strips, twist each strip. Arrange in 9" pie pan start in center or on greased baking sheet. Let rise 1 hour. Bake at 375° oven for 15 min. Cool. Frost with confectioner's icing if desired.

Millie Whetstone (Cook)

MOM'S ONE EGG CAKE

1 c. sugar
2 c. flour
2 t. baking powder
pinch of salt

1 c. milk
1 egg
butter size of an egg
any flavoring desired

Mix together and put in 8×8 greased pan. Bake at 375° for 25-30 min.

Martha Miller (Cook)



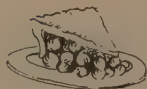
By the time you think you have the world on a string, someone shows up with a pair of scissors.

OATMEAL CHOCOLATE CHIP CAKE

1¾ c. boiling water	1 c. uncooked oatmeal
1 c. lightly packed brown sugar	(quick or regular)
½ c. butter	1 c. white sugar
1¾ c. unsifted flour	2 extra large eggs
½ t. salt	1 t. baking soda
1 pkg. (12 oz.) chocolate chips	1 heaping T. cocoa
	¾ c. walnuts

In large bowl, pour boiling water over oatmeal. Let stand for 10 min. Add brown sugar, white sugar, and butter. Stir till butter melts. Add eggs, mix well. Add dry ingredients, mix well. Add ½ pkg. chocolate chips, mix and pour into greased pan. Top with nuts and rest of chocolate chips. Bake at 350° for 40-50 min.

Beth Ann Yoder (Busser)



Always remember to forget the things that made you sad. But never forget to remember the things that made you glad.

ORANGE SLICE CAKE OR FRUIT CAKE

1 c. butter	2 c. sugar
4 eggs	3 c. flour

Mix above in order given.

2 c. pecans	½ lb. chopped dates
1 t. grated orange rind	4 oz. coconut
1 lb. orange slices (cut in pieces)	

Mix above with ½ c. flour

Combine both mixtures in a cake batter. Bake in a well greased angel food cake pan at 275° for 2 hours and 15 min. Poke holes in cake and pour hot orange juice glaze over top. Let cool completely.

Orange Juice Glaze:

1 c. orange juice
½ c. sugar
½ t. cornstarch

Boil for 5 min.

Anne Yoder (Evening Manager)
Elsie Miller (Grill Cook)

PARTY WHITE CAKE

1½ c. sugar	4½ t. baking powder
⅔ c. Crisco	1 c. sweet milk
2½ c. flour	1 t. vanilla
2 t. salt	4 beaten egg whites

Cream the sugar and shortening. Add the milk and dry ingredients alternately with the milk. Add the egg whites last. Bake in a 350° oven in 2 - 8 in. round greased pans until toothpick inserted in center comes out clean.

Ida Troyer (Baker)



Nature is an outstretched finger pointing toward God!

PEACH CUSTARD CAKE

Put into a 1½ qt. bowl 1½ c. flour, ½ t. salt and ½ c. soft butter or margarine. Mix with a pastry blender until mixture looks like coarse meal.

With back of spoon, press mixture firmly on bottom and half way up sides of buttered 8" pan.

Drain well, 1 lb. 14 oz. can sliced peaches, saving ½ c. syrup. Arrange drained peaches on crust in pan. Sprinkle over peaches a mixture of ½ c. sugar and ½ t. cinnamon. Bake in 375° oven for 20 min.

Mix the ½ c. peach syrup, 1 egg, slightly beaten and 1 c. Pet evaporated milk. Pour over peaches. Bake for 30 min. more, or until custard is firm except in center. Center becomes firm on standing. Serve warm or cold. Serves 9.

Millie Yoder (Cashier, Country Cupboard)



The motto above the kitchen sink of a family of nine.
Eat it up,
Wear it out.
Make it do,
or do without.

PUMPKIN SPICE CAKE

2 c. flour	2 t. cinnamon
2 c. sugar	2 c. pumpkin
2 t. baking powder	4 eggs
2 t. soda	1 c. salad oil
½ t. salt	1 c. nuts

Sift flour with sugar, baking powder, soda, salt and cinnamon. Add remaining ingredients except nuts. Beat until smooth. Add nuts. Pour into 9 x 13 pan. Bake at 350° for 45 min. Can be baked in bundt or angel food cake pan.

Frosting:

- 1 stick butter or margarine
- 1 (8 oz.) pkg. cream cheese
- 1 t. vanilla
- 1 box powdered sugar

Cream butter and cream cheese. Add vanilla and powdered sugar. Mix until smooth. Or can be glazed with powdered sugar and water glaze.

Fanny Yutzy (Bakery)
Julianna Bontrager (Waitress)



Well digging is the only job left where you start at the top.

PINEAPPLE CAKE

2 c. sugar	2 c. sifted flour
2 eggs	2 t. soda
1 #2 can crushed pineapple	1 c. nuts (optional)

Beat eggs, add sugar, flour, soda, etc. Bake at 350° for 25-30 min. Bake in 9×13 ungreased pan.

Frosting:

1 (8 oz.) pkg. cream cheese	½ stick oleo
2 c. powdered sugar	1 t. vanilla

Fannie Yutzy (Pie Baker)
Julianna Bontrager (Waitress)
Edna Fern Schmucker (Bakery)



Swallow your pride occasionally. It's not fattening.

PUMPKIN DELIGHT

1 large can pumpkin	¾ t. nutmeg
3 eggs, slightly beaten	½ t. cloves
1 c. white sugar	1 t. salt
1 c. brown sugar	1 pkg. yellow cake mix
1 c. evaporated milk	1 c. chopped nuts
1 t. cinnamon	1 stick margarine, melted

Combine first five ingredients and all spices. Mix well. Pour into greased 9×13 inch pan. Sprinkle cake mix on top and cut mix through batter. Sprinkle nuts on top. Drizzle melted margarine over top. Bake at 350° for 45-60 min. Good warm or cold and also with whipped topping.

Barb Weaver (Cashier - Bakery)

PUMPKIN CAKE

2¾ c. sugar	1 c. salad oil
3 eggs	½ c. pumpkin
½ t. salt	1 t. soda
1 t. vanilla	2¾ c. flour
1 t. cinnamon	¼ t. cloves
¼ t. allspice	

Sift dry ingredients together. Beat sugar, eggs, oil and add pumpkin mix with dry ingredients. Add vanilla.

Can be baked in angel food pan or oblong cake pan. Bake for 1 hour at 350°. Serve with whipped topping.

Rosalie Bontrager (Essenhaus Country Inn Manager)

RUM COCONUT CAKE

1 box yellow or white cake mix
1¼ c. water
¼ c. oil
1 (3 oz.) box coconut cream instant pudding
1 t. rum flavoring
2 eggs

Frosting:

8 oz. can crushed pineapple
1 (3 oz.) box instant vanilla pudding
1 t. rum flavoring
9 oz. carton Cool Whip
1 c. coconut

Mix together in large mixing bowl the cake mix, water, oil, pudding, flavoring and eggs until well blended. Pour on greased sheet cake pan. Bake at 350° for 20-25 min. Cool completely before icing. To make frosting, beat the pineapple and pudding together. Add flavoring and fold in Cool Whip. Spread on cake. Sprinkle with coconut.

Sharon Boley (Waitress)

SAUCE TOPPING FOR CAKE

1 c. sugar	1 T. butter
1 c. water	1 t. vanilla
1 heaping T. flour	1 t. vinegar

Cook until thick. Serve warm or cold over squares of cake. For a change in toppings try this sauce. Best over white or yellow cake.

Mary Ellen Yutzy

SALAD DRESSING CAKE

Sift together:

3 c. cake flour
6 T. cocoa
3 t. baking soda

Mix together:

1½ c. sugar	1½ c. warm water
1½ c. salad dressing	1½ t. vanilla

Add dry ingredients. Bake in moderate oven at 375° for 30 min. or until done. Use 9×13 or two 8 in. greased pans.

Rose Schrock (Baker)



Try it. Right now, tackle that tough job on your list. You'll feel great the rest of the day!

STREUSEL CAKE

1 c. sugar	½ c. butter
2 eggs	2 c. flour
1 t. baking powder	1 t. soda
½ t. salt	1 t. vanilla
1 c. sour cream or	
1 c. sweet milk with 1 T. vinegar	

Topping:

¼ c. sugar	⅓ c. brown sugar
1 c. nuts	2 t. cinnamon
2 T. butter	

Combine all topping ingredients and set aside. Cream butter, sugar and eggs. Sift dry ingredients and add, alternating with sour cream. Add vanilla. Mix and pour ½ of batter into pan which has been greased. Sprinkle ½ of topping over batter. Repeat process. Bake at 350° for 30 min. Use 8×8 in. greased pan.

Mary Esther Miller (Bakery)
Roberta Lantz (Bakery Cashier)

SUNSHINE CAKE

12 eggs, separated	1 ¼ c. sugar
2 t. vanilla	1 c. flour, sifted
2 t. cream of tartar	½ t. salt

Beat egg yolks. Add ½ of the sugar and vanilla. Beat egg whites till frothy. Add cream of tartar. Beat till stiff. Fold yolk mixture into whites. Fold flour, salt and remaining sugar into mixture. Bake at 325° for 45-60 min. in tube pan.

Lillian Miller (Cashier-Hostess)

SWEDISH APPLE CAKE

1 $\frac{3}{4}$ c. flour
1 t. soda
1 t. cinnamon
 $\frac{1}{2}$ t. nutmeg

1 c. sugar
 $\frac{1}{2}$ c. shortening
2 eggs, beaten
1 t. vanilla

Cream sugar and shortening, add eggs and vanilla. Sift and stir in remaining dry ingredients. Add 3 c. chopped apples and $\frac{1}{2}$ c. chopped nuts. Bake 25 min. at 350°. Remove, spread on topping. Bake another 25-30 min. Serve with whipped cream. Use 8×8 in. greased pan.

Topping:

6 T. melted butter
2 T. cream or milk

1 c. brown sugar

Julianne Bontrager (Waitress)

SPONGE CAKE (Good for Strawberry Shortcake)

Beat until very light: 4 eggs
 2 c. sugar

Beat in: 2 t. salt
 2 t. flavoring

Add: 2 T. melted butter
 1 c. hot milk

Sift together and beat in: 2 c. sifted flour
 2 t. baking powder

Grease and flour 9×13 pan. Bake at 350° for 25-30 min.

Edna Slabach (Cook)

SPICE CAKE

½ c. butter	1 t. cloves
1½ c. brown sugar	3 c. cake flour, sifted
1 egg, beaten	1 c. sour milk
1 c. raisins	½ t. nutmeg
¼ t. salt	1 t. soda
1 t. cinnamon	

Cream butter and sugar. Add salt and egg, raisins and spices. Add flour alternately with milk. Bake at 350° for 20-30 min.

Rose Schrock (Baker)



If there is anger—Forgive!
If there is resentment—Forgive!
If there is bitterness—Forgive!

TURTLE CAKE

1 pkg. German Chocolate cake mix	14 oz. caramels
6 oz. chopped pecans	¼ lb. butter
7 oz. Eagle Brand Milk	6 oz. semi-sweet chocolate chips

Mix cake as on package. Bake half of the mix in greased and floured 9×13 pan at 350° for 15 min. In top of double boiler, melt butter, caramels and milk. Remove top of double boiler from heat. Cool mixture slightly and pour over baked half of cake. Pour on remaining cake batter. Sprinkle with pecans and chocolate chips. Bake at 350° for 25 min.

Mary Ann Schlabach (Waitress)

WARM CHOCOLATE CAKE

¾ c. white sugar	½ c. milk
1 ¼ c. flour	1 egg, beaten
2 t. baking powder	1 t. vanilla
¼ t. salt	½ c. nuts
2 T. butter	2 T. cocoa

Mix together and put on top:

½ c. white sugar
½ c. brown sugar
2 T. cocoa

Pour 1 c. boiling water on top of batter. Bake at 350° for 30-35 min.
30-35 min.

Fannie Yoder (Cook)

ZUCCHINI CAKE

3 c. zucchini, grated	3 c. sugar
⅔ c. vegetable oil	1½ t. cinnamon
2 t. baking powder	1 t. baking soda
4 eggs, separated	3 c. flour

Sift all dry ingredients. Make a well and add zucchini, oil and egg yolks. Mix well. Beat egg whites stiff and add to mixture. Bake at 300° for 1 hour.

Rose Schrock (Baker)

CHOCOLATE FROSTING

2 c. powdered sugar	pinch of salt
2 T. cocoa	3 T. butter or shortening
½ t. vanilla	3 T. boiling water

Beat together till smooth.

Betty Miller (Pie Baker)

SEVEN MINUTE ICING

2 egg whites
 $\frac{2}{3}$ c. sugar

3 t. light corn syrup
 $\frac{1}{8}$ t. cream of tartar

Mix in double boiler and place over boiling water. Stir 6 min. to about 150 strokes. Remove from heat. Beat with rotary beater until icing will hold its shape. Fold in $1\frac{1}{2}$ t. vanilla.

Betty Miller (Pie Baker)

QUICK CHOCOLATE FROSTING

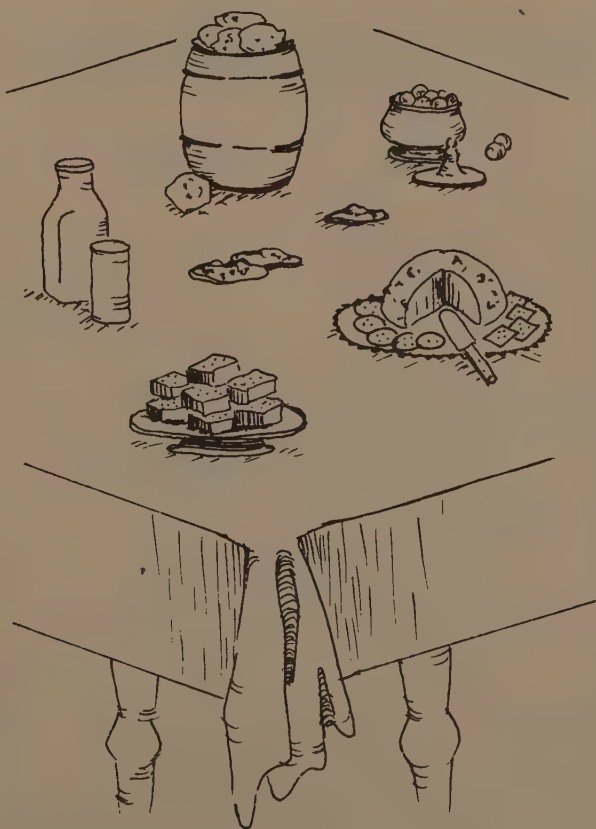
$\frac{1}{3}$ c. cocoa
 $\frac{3}{4}$ c. sugar
1 T. cornstarch

pinch of salt
1 c. milk

Mix dry ingredients. Add milk gradually, stirring until smooth. Cook over medium heat until thick, stirring constantly. Add 1 t. vanilla and 1 T. butter. Cool slightly and spread over cake.

Mary Ellen Yutzy

Cookies, Snacks & Candies



DEFINITIONS:

AMISS—A women who is not married.

ADULT—One who stopped growing except in the middle.

ANT—A small insect, always working, but still finds time to go on picnics.

BABY-SITTER—Someone you pay to watch your television and eat your food.

BACHELOR—Footloose and fiancé free.

BUS DRIVER—One who only thought he liked children.

BUDGETING—Orderly way to get into debt.

BRAT—A child who acts like your own but belongs to someone else.

DIET—What you keep putting off while you keep putting on.

FRECKLES—A nice suntan if you could just get them together.

FLIRT—The girl who got the boy you wanted.

JUNK—Something you keep for years and throw away just days before you need it.

LIFE INSURANCE—The thing that keeps you poor all your life so you can die rich.

PEDESTRIAN—The wife who counted on her husband to fill the car up with gas.

SUCCESS—When other people envy you.

SWEATER—What a child must wear when his mother is cold.

ULCER—Something you get when you mountain climb over mole hills.

VACATION—A time when people find out where to stay away from next year.

WILLPOWER—Ability to eat just one piece of chocolate.



He who thinks by the inch and talks by the yard, ought to be moved by the foot.

Cookies, Snacks & Candies

BLONDE BROWNIES

$\frac{2}{3}$ c. margarine	2 c. brown sugar
2 eggs	2 t. vanilla
2 c. flour	1 t. baking powder
1 t. salt	$\frac{1}{2}$ t. soda
1 c. raisins or chocolate chips	$\frac{1}{2}$ c. nuts

Melt margarine in 2 quart sauce pan. Add brown sugar and stir. Add eggs and vanilla and stir. Sift dry ingredients and add to butter mixtures. Add raisins or chocolate chips and nuts. Bake at 350° for 30 min. (Check after 25 min.) Use 8×8 in. greased pan.

Amanda Troyer (Waitress)

BROWN SUGAR DROPS

2 c. brown sugar	1 t. baking powder
1 c. lard	2 t. soda
1 c. sour milk	4 c. flour
2 eggs	1 t. vanilla

Mix together. Drop on baking sheet. Bake at 350°.

Alma Hershberger (Bakery)

BROWNIES

$\frac{3}{4}$ c. flour
1 c. sugar
5 T. cocoa
 $\frac{1}{2}$ t. salt

$\frac{1}{2}$ c. shortening
2 eggs
1 t. vanilla

Cream sugar with shortening, add eggs, beat well, add dry ingredients. Mix well, add vanilla. Bake at 350° for 30 min.

Meredith Mast (Dishwasher)



To keep beets red, cook them whole with two inches of stem. Don't peel until cooked. Also add a few tablespoons of vinegar to the cooking water to prevent fading.

BROWNIES

1 c. butter, softened
1 t. vanilla
 $\frac{3}{4}$ c. white sugar
1 t. soda
2 c. chocolate chips

2 eggs
 $\frac{3}{4}$ c. brown sugar
1 t. salt
 $2\frac{1}{4}$ c. sifted flour
1 c. pecans

Combine flour, soda, salt, set aside. In large bowl, combine butter, sugars and vanilla. Beat until creamy. Beat eggs. Gradually add flour mixture. Mix well. Stir in chips and nuts. Spread into greased 15×10×11 baking pan. Bake for 20-25 min. in 325° oven. Cool. Cut into 2" squares.

Fannie Yoder (Cook)

BROWN-EYED SUSANS

1 c. margarine	2 c. flour
¼ c. sugar	½ t. salt
½ t. almond extract	chocolate frosting
whole almonds	

Cream margarine and sugar until light and fluffy. Blend in extract. Add flour and salt; mix well. Shape rounded teaspoonfuls of dough into balls. Place on ungreased cookie sheet; flatten slightly. Bake at 350° 10-12 min. Cool. Frost with Chocolate Frosting; top with almonds. Approximately 5 dozen.

Chocolate Frosting: Combine 1 c. sifted confectioners' sugar and 2 T. cocoa. Add 1 T. hot water and ½ t. vanilla; mix well.

Sue Miller (Manager)

BUSHEL COOKIES

	¼ batch	½ batch
5 lbs. brown sugar	1 ¼ lbs.	2 ½ lbs.
2 ½ lbs. lard	scant ¾ lb.	1 ¼ lbs.
12 eggs	3	6
1 c. maple syrup	¼ c.	½ c.
2 oz. soda	½ oz.	1 oz.
2 oz. baking powder	½ oz.	1 oz.
1 qt. milk	¼ qt.	½ qt.
6 lbs. flour	1 ½ lbs.	3 lbs.
2 lbs. quick oatmeal	½ lb.	1 lb.
2 lbs. raisins & chocolate chips, mixed	½ lb.	1 lb.
1 lb. ground salted peanuts	¼ lb.	½ lb.

Cream together sugar and lard. Add beaten eggs and maple syrup. Mix soda and baking powder with flour and add alternately with milk and quick oatmeal to above mixture. Add raisin/chocolate chip mixture and ground salted peanuts. Mix well. Drop by spoonful on greased cookie sheets and bake at 350° for 10-12 min.

Sylvia Slabaugh (Cook)

BUTTERMILK COOKIES

2 c. brown sugar
2 eggs
3¾ c. flour
1 c. Crisco

1 c. buttermilk
2 t. baking powder
1 t. vanilla
2 t. soda

Cream together sugar and Crisco, add vanilla and eggs, mix well. Add the soda to the buttermilk, then add to other ingredients. Sift together baking powder and flour. Add to mixture a little at a time. Mix well. Bake at 350°. Cool and ice.

Frosting:

6 T. butter
2 c. sifted confectioner's sugar

3 T. hot water
1 t. vanilla

Heat butter in saucepan over low heat until brown. Remove from heat. Add remaining ingredients. Beat until smooth.

Sylvia Arlene Slabaugh (Cook)

BUTTERMILK SUGAR COOKIES

2 c. Wesson oil
3 c. sugar
4 eggs
2 t. vanilla
1 t. lemon

2 c. buttermilk
2 t. soda
6 t. baking powder
6 c. Robin Hood flour

Mix first 5 ingredients. Add soda to buttermilk. Alternately add flour mixture and buttermilk to sugar batter; stirring by hand. Sprinkle dropped cookies with sugar. Bake at 350° for 12 min. Optional: add 2 (12 oz.) pkgs. chocolate chips before baking.

Lillian Miller (Cashier-Hostess)

APPLE SURPRISE

½ c. butter
or ¼ c. butter and ¼ c. oleo
1 egg, beaten
1 c. flour
½ c. nuts, if desired
1 t. soda
½ t. salt
½ t. cinnamon
½ c. sugar

Cook and serve on Apple Surprise:

Caramel Sauce

¼ c. butter
1 c. brown sugar
1 T. flour
1 c. cold water
1 t. vanilla

4 medium cooking apples, peeled and sliced. Mix first eight ingredients and add to apples. Bake for 30 min. at 350°.

Wilma Weaver (Waitress)

CARROT COOKIES

1 c. shortening	¾ c. sugar
1 c. cooked carrots (mashed)	1 t. vanilla
1 egg, unbeaten	2 t. baking powder
2 c. flour	½ t. salt

Cream shortening and sugar. Add cooked carrots, egg, and vanilla. Sift flour, baking powder and salt. Mix well. Put on greased sheet. Bake for 20 min. at 350°. Cool and ice.

Frosting for Carrot Cookies:

Put 1 t. butter into 1½ c. powdered sugar. Add juice of one orange. Beat until smooth.

Wilma Weaver (Waitress)



When looking for faults, use a mirror, not a telescope.

CHOCOLATE BIT COOKIES

2 c. brown sugar	2 t. salt
1 c. white sugar	4 t. soda
1 c. shortening	4 t. Cream of Tartar
1 c. margarine	7 c. sifted flour
6 eggs	1 pkg. chocolate bits
1 T. vanilla	chopped nuts if you wish

Cream sugar, oleo and shortening. Add eggs and vanilla beating well. Add dry ingredients mixing well. Add chocolate bits and nuts. Drop on cookie sheet and bake at 350° for 10-12 min.

Erma Bontrager (Manager of Country Cupboard)
Rosalie Bontrager (Manager Essenhaus Country Inn)

CHOCOLATE CHIP BARS

¾ c. brown sugar	2½ c. flour, unsifted
¾ c. white sugar	1 t. salt
½ c. shortening	1 t. vanilla
½ c. butter	1 c. chocolate chips
2 eggs	1 c. nuts
½ t. water	

Mix thoroughly. Press ½" thick into baking pan. Bake at 375° for 20 min.

Wilma Schlabach (Dessert Counter)

CHOCOLATE CHIP PUDDING COOKIES

2¼ c. flour, unsifted	1 pkg. (4 serving size) Jello
1 t. baking soda	choc. or vanilla instant pudding
1 c. butter or margarine, softened	1 t. vanilla
¼ c. sugar	2 eggs
¾ c. light brown sugar, firmly packed	1 pkg. (12 oz.) chocolate chips
	1 c. nuts, optional

Mix flour with baking soda. Combine butter, sugar, brown sugar, pudding mix and vanilla in large bowl. Beat until smooth and creamy. Add eggs. Gradually add flour mixture. Stir in chocolate chips and nuts. Batter will be stiff. Drop by rounded measuring teaspoon on ungreased cookie sheets. Bake at 375° for 8-10 min. Makes 7 dozen.

Wilma Schlabach (Dessert Counter)

CHEWY OATMEAL COOKIES

1½ c. oleo or Crisco	2 t. cinnamon
2 c. flour	4 eggs
1 t. salt	3 c. brown sugar
½ t. nutmeg	1½ t. soda
2 t. vanilla	4 c. quick oats

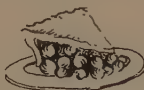
Drop and bake at 350° for 10-12 min.

Filling:

1 beaten egg white	1 t. vanilla
2 c. powdered sugar	1½ T. Crisco

Mix until creamy. Fill between 2 cookies.

Bertha Miller (Dutch Country Gifts)
Laura Anna Miller (Grill Worker)
Arlene Miller (Country Cupboard)



Life isn't fair, but God is!

CRUNCHY CRISPY COOKIES

1 c. salad oil	1 t. cream of tartar
1 c. margarine	1 t. soda
1 c. white sugar	½ c. coconut
1 c. brown sugar	1 c. corn flakes
1 egg	1 c. oatmeal
1 T. sour milk	1 c. chopped nuts
3½ c. flour	1 t. vanilla
1 t. salt	

Cream sugar, oleo, oil and egg. Add remaining ingredients. Bake at 350° for 10-12 min. Yields 5 to 7 dozen cookies.

Sarah Yutzzy

COOKIES

Mix thoroughly:

8 c. brown sugar
8 eggs, beaten

1 c. white sugar
5 c. lard, melted

Add:

4 c. cream
8 t. soda (dissolved in a little
vinegar)
salt to flavor

4 c. milk or buttermilk
8 t. baking powder
8-9 c. flour

Bake 10-12 min. at 375°. Makes a big lard can full.

Ida Weaver (Cook)



Sometimes bending a child over has a strange way of straightening him out.

DATE FILLED COOKIES

2 c. brown sugar
 $\frac{2}{3}$ c. shortening
3 eggs, beaten

4½ c. flour
 $\frac{1}{2}$ t. salt
1 t. soda (dissolved in a little
warm water)

Cream together sugar and shortening. Add eggs, flour, salt and soda. Mix well. Roll as thin as possible and cut with a cookie cutter. Put 1 t. filling on each cookie and cover with another cookies. Press edges together and bake at 350° until done.

Filling:

1 c. brown sugar
 $\frac{2}{3}$ c. nuts, chopped
2 T. flour

1 c. chopped dates
1 c. water

Mix together and boil for 1 min. or so. Cool.

Susie Bontrager (Cook)

DANISH APPLE BARS

3 c. sifted flour	1 c. sugar
1 t. salt	1 t. cinnamon
1 c. shortening	1 egg white (beaten stiff)
1 egg yolk (beaten)	1 c. powdered sugar
milk	1 t. vanilla
1 c. crushed cornflakes	3 T. water
8 large apples, pared and sliced (8 cups)	

Sift flour and salt into bowl. Cut in shortening until crumbly. Add enough milk to egg yolk to make $\frac{1}{2}$ cup. Add to flour mixture. Mix until moistened. Divide dough almost in half. Roll out larger half, place in jelly roll pan. Press up on sides of pan. Sprinkle with cornflakes. Arrange apple slices over cornflakes. Combine sugar and cinnamon and sprinkle over apples. Roll out other half of dough to fit top. Make vents in top. Moisten edges of dough with water; seal. Spread egg whites over crust. Bake in 375° oven for 1 hour or until golden brown. Combine powdered sugar, water, and vanilla. Spread on bars while still warm.

Lizzie Ann Bontrager (Cook)

DATE BROWNIES

1 c. graham cracker crumbs (about 14 squares)	3 eggs, well beaten
$\frac{1}{2}$ t. salt	1 lb. pkg. dates, cut up
$1\frac{1}{2}$ t. baking powder	1 c. walnuts or pecans, chopped
1 t. vanilla	1 c. brown sugar

Combine graham cracker crumbs, salt, baking powder, dates and nuts. Beat vanilla into eggs and add brown sugar gradually. Beat until mixture is smooth. Beat into crumb mixture. Pour into greased 9×12 inch pan. Bake at 375° for 25 min. Cut in $1\frac{1}{4}$ " squares while warm. Roll in confectioners sugar or place pecan halves on dough before baking.

Esther Nisley (Bakery)

DROP COOKIES

2 c. brown sugar
1 t. soda
1 c. cold water
4 c. flour
1 bag chocolate chips

3 t. baking powder
3 eggs
1 c. lard
1 t. vanilla

Mix in order given, drop by teaspoonfuls on cookie sheet and bake at 350° until light brown.

Doretta Mast (Dishwasher)

DROP COOKIES

1 c. white sugar
1 c. brown sugar
½ c. shortening
½ c. butter
2 eggs
1 c. coconut

1 t. salt
1 t. soda
1/8 t. baking powder
2½ c. flour
2 c. cornflakes

Mix and drop on cookie sheet. Bake at 375° 8-10 min.

Maurice Berkey (Controller)



Two little boys came bursting into the house, shouting to their mother that the youngest brother had fallen into the lake.

“We tried giving him artificial respiration,” one of them gulped, “but he kept getting up and running away.”

ELEPHANT EARS

1½ c. milk	2 T. sugar
6 T. shortening	2 pkgs. dry yeast
1 t. salt	4 c. flour
oil for frying	

Sugar mixture: ½ c. sugar, 1 t. cinnamon.

In a saucepan combine milk, sugar, salt and shortening; heat until shortening is melted. Do not let mixture boil. Cool mixture to lukewarm. Add yeast and stir until dissolved; stir in flour two cups at a time. Beat after each addition until smooth. Put in a greased bowl, cover with a damp cloth and let rise until double, about 20 min. Dust hands with flour, pinch off pieces of dough about the size of a golf ball. Stretch each piece into a thin 6 to 8 inch circle. Fry, one at a time in oil 350° until dough rises to the surface. Turn and fry on other side until light brown. Drain on absorbent paper and sprinkle with the sugar mixture.

Laura Anna Miller (Grill Worker)

FILLED OATMEAL COOKIES

2½ c. sifted flour	1 t. soda
1 t. salt	1 c. brown sugar
1 c. soft shortening	½ c. water
2½ c. Quaker Oats (quick or old-fashioned uncooked)	½ c. jelly or jam

Sift together flour, soda, and salt into a bowl. Add sugar, shortening and water. Beat until smooth, about 2 min. Fold in oats.

Sprinkle a bread board generously with confectioners sugar. Roll dough very thin, cut with cookie cutter. Place plain cookies on lightly greased cookie sheet. Top with ½ t. jelly and cover with another cookie with a hole cut out of the center. Press edges together lightly. Bake in moderate oven at 350° for 10-12 min. Makes approximately 2 dozen cookies.

Lydia Ann Miller

GINGER SNAPS

⅓ c. vegetable shortening	2 t. baking soda
1 c. light brown sugar	1 t. salt
1½ c. molasses	½ t. cinnamon
⅔ c. water	¼ t. nutmeg
6 c. flour	¼ t. ginger

Beat shortening, brown sugar and molasses until creamy. Add water. Sift together dry ingredients and add to batter, ⅓ at a time. Beat thoroughly. If dough is sticky, add a little more flour. Roll out to ¼ inch thick with a rolling pin. Mold into holiday shapes with hands or use cookie cutters. Bake on lightly greased cookie sheets at 350° for about 10 min.

Wilma Schlabach (Dessert Counter)

GRAHAM CRACKERS

1 c. shortening	1 t. soda
2 c. brown sugar	2 t. baking powder
1 c. white sugar	½ t. salt
2 c. flour	1 c. sweet or sour milk
4 c. graham flour	1 t. vanilla

Cream shortening and sugar. Add vanilla. Sift flour. Add salt, soda and baking powder. Sift again. Add sifted ingredients to creamed mixture alternately with milk. Chill dough in refrigerator overnight. Turn out on floured board and roll as thin as possible. Cut into squares and poke with fork several times. Bake at 350°. A sugar/cinnamon mixture sprinkled on top makes them tastier.

Ida Fern Mast (Busser)



Think of your future. You're going to spend the rest of your life there.

INDOOR S'MORES

$\frac{2}{3}$ c. Karo, light	1 t. vanilla
1 pkg. (11½ oz.) chocolate morsels	8 c. Golden Grahams cereal
3 T. margarine or butter	3 c. miniature marshmallows

Butter baking pan 13x9x2. Heat corn syrup, margarine and real milk chocolate morsels just to boiling in 3 quart sauce pan, stirring constantly; remove from heat. Stir in vanilla. Pour over Golden Grahams cereal which has been measured in large bowl; toss quickly until completely coated with chocolate. Fold in marshmallows 1 c. at a time. Press mixture evenly in pan with buttered back of spoon. Let stand until firm at least 1 hour. Cut in 1½" squares. Makes 48 squares.

Fannie Yoder (Cook)



The trouble with doing nothing is that it's too difficult to tell when you're finished.

MATRIMONY DATE BARS

1 c. oatmeal	1 t. soda
1 c. brown sugar	1 c. flour
$\frac{3}{4}$ c. shortening	$\frac{1}{4}$ t. salt

Mix all ingredients, forming a crumbly mixture. Put about $\frac{2}{3}$ in pan. Spread and pack evenly.

Filling:

1 c. chopped nuts	1 c. boiling water
$\frac{1}{4}$ c. sugar	1 c. chopped dates

Put ingredients in a saucepan and simmer until thick. Cool. Spread on crumb mixture. Sprinkle the remaining crumbs on top. Bake at 350° for 35 min.

Sharon Boley (Head Waitress)

CHOCOLATE CARAMEL NUT BARS

1 (14 oz.) bag caramels	$\frac{2}{3}$ c. evaporated milk
1 (2-layer) German choc. cake mix	$\frac{1}{2}$ c. margarine, melted
$1\frac{1}{2}$ c. nuts, chopped	1 (6 oz.) pkg. semi-sweet chocolate pieces

Melt caramels with $\frac{1}{3}$ c. milk over low heat, stirring until smooth. Combine remaining milk, mix, and margarine, mix well. Press half of cake mixture into bottom of greased 13×9 baking pan. Bake at 350° for 6 min. Sprinkle 1 c. walnuts and chocolate pieces over crust; top with caramel mixture spreading to edges of pan. Top with teaspoonfuls of remaining cake mixture. Press gently into caramel mixture. Sprinkle with remaining walnuts. Press lightly into top. Bake at 350° for 20 min. Cool slightly, refrigerate. Cut into bars to serve.

Norine Borkholder (Cook)

MASTER MIX COOKIES

9 c. flour	1 t. salt
3 c. shortening	$7\frac{1}{2}$ c. oatmeal
2 t. soda	2 t. baking powder
6 c. brown sugar	

Sift flour, salt, baking powder, and soda into a large bowl. Add sugar, put in shortening until mixture is crumbly. Stir in oatmeal.

How to use the mix:

6 c. mix	$\frac{1}{2}$ c. milk
2 eggs, beaten	2 t. vanilla

Note: Add more milk to make a moister cookie. Also co-co drops can be added. Makes 27 cups. Bake 350° for 10-12 min.

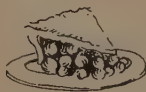
Mary Rose Yoder (Pie Baker)

MAGIC COOKIE BARS

- ½ c. butter or oleo
- 1½ c. graham cracker crumbs
- 1 (14 oz.) pkg. semi-sweet chocolate morsels
- 1 (3½ oz.) can flaked coconut
- 1 c. chopped nuts

Preheat oven to 350° (325° for glass dish). In 13×9 baking pan melt butter. Sprinkle crumbs over butter, pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients, press down gently. Bake 25-30 min. or until lightly browned. Cool thoroughly before cutting. Store loosely covered, at room temperature.

Ruth Schlabach (Busser)



Greet the dawn with enthusiasm and you may expect satisfaction at sunset.

Lydia Ann Miller (Cook)

MEXICAN WAFERS

- | | |
|--------------|---------------------|
| ½ lb. butter | 4 T. powdered sugar |
| 2 c. flour | ¾ c. nuts |
| 1 t. vanilla | |

Mix and pat into roll and chill. Cut in thin slices, bake at 350°. When they start to turn brown, remove and cool. When cool roll in powdered sugar.

Mary Esther Miller (Bakery)

MOLASSES CRINKLE COOKIES

1 c. brown sugar	½ t. salt
¾ c. shortening	2 t. soda
1 egg	1 t. cinnamon
4 T. molasses	1 t. ginger
2¼ c. flour	½ t. cloves

Cream shortening and sugar, add egg and molasses and beat well. Add flour and all other dry ingredients to creamed mixture. Chill dough in refrigerator for at least 1 hour. Shape into balls 1" in diameter. Roll in sugar and place on cookie sheet 2" apart. Bake at 350° for 12-15 min.

Mary Esther Miller (Bakery Manager)
Ginger Yoder (Waitress)
Wilma Weaver (Waitress)

MOLASSES BARS

4 c. white sugar	1 lb. oleo
1 t. salt	5 eggs
3 T. soda	½ c. boiling water
1 pint Brer Rabbit Molasses (½ c. green label, add Karo to make one pint)	14 c. all-purpose flour
	2 c. chocolate chips

Cream together sugar and oleo, add eggs, beaten, then add soda (dissolved in boiling water), Karo, flour and chips. Mix well. Take a handful of dough, roll in a rope about 1" thick. Place 3 rolls on a cookie sheet lengthwise. Brush tops with beaten egg for a nice glaze. Bake at 375° for 13 min. Do not bake too dark and they will remain soft and chewy. Take spatula and cut in bars soon after removing from oven.

Sharon Miller (Cook)

MUD COOKIES

2 c. sugar	4 T. cocoa
¼ c. margarine	½ c. milk

Boil for one minute. Then add:

3 c. oatmeal (instant)
½ c. peanut butter
1 t. vanilla

Drop on cookie sheet and put in refrigerator until set.

Rhoda Troyer (Typist)

NO BAKE BARS

Bring to full boil ½ c. white sugar, ½ c. light Karo syrup. Remove from heat and stir in ¾ c. peanut butter, 1 t. vanilla. Then stir in 3 c. Special K or 4 c. Rice Krispies. Pour in buttered 13×9×2 pan. Melt in pan (over boiling water) 1 pkg. each of butterscotch bits and chocolate bits. Pour over mixture and chill. Cut in squares to serve.

Mary Esther Lehman (Busser)

NO BAKE PEANUT BUTTER COOKIES

¼ c. brown sugar	¼ c. white sugar
½ c. light corn syrup	¾ c. peanut butter
1 t. vanilla	2 c. rice cereal

In a 2 quart pan stir together sugars and syrup. Bring to boil, remove from heat and stir in remaining items, mix well. Drop from teaspoon onto wax paper.

Bonnie Schrock (Gift Shop)

OVERNIGHT COOKIES

3 c. brown sugar	¼ c. milk
1 c. white sugar	1 T. soda
1¼ c. Crisco	¾ t. salt
4 eggs	1 T. baking powder
6 c. flour	1 T. vanilla

Cream shortening and sugar. Add eggs and vanilla. Heat milk and add soda, adding to first mixture, alternately with dry ingredients. Mix well and drop on cookie sheet and bake at 350° 10-12 min.

Fannie Yoder (Cook)

PARTY COOKIES

1 c. brown sugar, packed	2¼ c. flour
½ c. granulated sugar	1 t. soda
1 c. shortening	1 t. salt
2 eggs	1½ c. M & M's plain chocolate
1½ t. vanilla	candies

Cream sugars and shortening. Add eggs and vanilla. Mix dry ingredients and add to creamed mixture. Mix well. Add ½ c. M & M's. Reserve the remaining M & M's to put on top. Drop by spoonful on greased cookie sheets. Put 2 or 3 M & M's on each cookie. Bake at 375° for 10-12 min. Makes 5-6 dozen cookies.

Sylvia Slabaugh (Cook)

PINEAPPLE COOKIES

2 c. sifted flour	1¼ c. brown sugar
1½ t. baking powder	2 eggs
½ t. soda	¾ c. crushed pineapple, drained
1 t. salt	1 t. vanilla
¾ c. shortening	

Mix all together and drop from teaspoon on ungreased baking sheet. Oven at 400° for about 10 min.

Ida Troyer (Baker)

PRUNE COOKIES

2 c. brown sugar	$\frac{2}{3}$ c. butter
2 eggs	1 t. vanilla
$\frac{1}{2}$ c. sweet milk	1 t. soda
$1\frac{1}{2}$ c. chopped prunes	$2\frac{1}{2}$ c. flour
1 t. baking powder	1 t. cinnamon
$\frac{1}{2}$ t. salt	1 c. chopped nuts

Cream the butter and brown sugar. Add the eggs, vanilla, milk, soda and prunes. Add the dry ingredients and last the nuts. Drop by teaspoon on cookie sheet and bake at 350° 12-15 min.

Leora Kauffman (Purchasing)



Don't use a painted plate for serving salad with vinegar dressing. Vinegar corrodes the paint on the plate.

PUMPKIN COOKIES

1 c. shortening	1 c. white sugar
1 c. pumpkin	1 egg
2 c. flour	1 t. soda
1 t. cinnamon	$\frac{1}{2}$ t. salt

Cream together sugar and shortening; add pumpkin and beaten egg. Add remaining ingredients. Bake at 400° for 8-10 min. Frost when cool.

Frosting: (optional)

3 T. butter, melted	4 t. milk
$\frac{1}{2}$ c. brown sugar	1 c. powdered sugar
$\frac{3}{4}$ t. vanilla	

Mix together and spread on cookies.

Edna E. Bontrager (Cook)
Ida Weaver (Cook)

PUMPKIN OATMEAL DROPS

¾ c. butter	1½ c. sugar
2 eggs	1 c. pumpkin
1 t. vanilla	1½ c. flour
2 t. baking powder	½ t. salt
1 t. cinnamon	½ t. nutmeg
1/8 t. cloves	1½ c. oats (uncooked)
½ c. coconut	½ c. nuts
½ t. baking soda	

Cream butter and sugar together. Beat in eggs. Add pumpkin and vanilla. Sift dry ingredients. Stir into creamed mixture. Add rest of ingredients. Drop on cookie sheet and bake at 350° for 12 min.

Sharon Boley (Head Waitress)

RHUBARB DREAM BARS

Crust:

2 c. flour
¾ c. confectioners sugar
1 c. butter

Combine flour and sugar; cut in butter until crumbs form. Press onto bottom of 15×10×1 jelly roll pan. Bake at 350° for 15 min. While crust is baking prepare filling.

Filling:

4 eggs	½ t. salt
2 c. sugar	4 c. diced rhubarb
½ c. flour	

Blend eggs, sugar, flour, and salt until smooth. Fold in rhubarb, spread over hot crust. Bake 40-45 min. at 350° until filling is lightly browned. Cool, cut into squares or bars.

Cheryl Troyer (Cashier, Gift Shop)

SOFT CHOCOLATE CHIP COOKIES

4 c. brown sugar
4 eggs
4 T. hot water

2 c. Crisco
1½ T. vanilla

Beat with mixer for 10 min. or more.
Stir in by hand:

6½ c. flour
3 t. soda
½ t. salt

2 (12 oz.) chocolate chips
2 c. nuts (optional)
coconut (optional)

Bake at 375° for 10 min.

Lillian Miller (Cashier)
Edna Nissley (Waitress)



“HE SHOULD KNOW”

Doctor: “The pains in your right leg are due to old age.”

Grandpa: “Old age nothing. The other leg’s the same age, and it’s okay.”

SOUR CREAM COOKIES

3 c. sugar
4 eggs
1 c. sour milk
2 t. baking soda
1 t. salt
1 t. lemon flavoring

1¾ c. shortening
1 c. sour cream
6 c. flour
4 t. baking powder
1 T. vanilla

Mix together shortening and sugar. Add eggs and mix well. Add rest of ingredients, mix well. Roll out, cut and sprinkle tops with sugar. Also good frosted. Bake in 350° oven till done. The more sour the cream, the better the cookie.

Gayle Kauffman (Waitress)

TEEN-TIME CHOCOLATE NUT BARS

1 c. brown sugar (packed)	½ c. butter or margarine
½ c. milk	1¼ c. all-purpose flour
1 t. salt	1 t. baking powder
½ t. soda	2 eggs
1 c. (6 oz.) semi-sweet chocolate pieces	1 c. coarsely chopped nuts

Heat oven to 350°. Blend sugar, butter and milk in saucepan. Bring just to a boil, stirring constantly. Cool for 5 min. Measure flour by dipping method or by sifting. Blend flour, salt, baking powder, and soda. Beat eggs into butter mixture. Add flour mixture, mix thoroughly. Stir in chocolate pieces and nuts. Spread in greased and floured oblong pan, 13×9. Bake for 25 min. Cool, cut in bars. Makes about 4 dozen bars.

Patty Kauffman (Grill Worker)

TREASURE BARS

1 c. sifted flour	½ t. baking powder
2 c. brown sugar	¼ t. salt
½ c. butter	1 c. chopped walnuts
1 c. brown sugar	1 c. shredded coconut
2 slightly beaten eggs	½ c. chocolate chips
1 t. vanilla	1 T. flour

Combine flour and ½ c. brown sugar. Cut in butter. Press into greased 13x9x2 inch baking pan. Bake at 350° for 12 min. For topping, gradually add 1½ c. brown sugar to eggs, beating till light and fluffy. Blend in vanilla. Add sifted dry ingredients. Stir in nuts, coconut and chocolate chips. Spread over baked crust. Bake for 25 min. or more. Cool, cut in bars.

Julianna Bontrager (Waitress)

ZUCCHINI BARS

Cream together:

$\frac{3}{4}$ c. oleo

$\frac{1}{2}$ c. white sugar

$\frac{1}{2}$ c. brown sugar

1 t. vanilla

Add:

1 $\frac{3}{4}$ c. flour

2 c. grated zucchini

$\frac{3}{4}$ c. nuts

1 $\frac{1}{2}$ t. baking powder

1 c. coconut

Spread in greased cookie sheet. Bake at 350° for 40 min.

Frosting:

1 c. powdered sugar

1 t. vanilla

$\frac{1}{2}$ t. cinnamon

2 $\frac{1}{2}$ T. milk

1 $\frac{1}{2}$ T. oleo, melted

Spread on cake while still slightly warm.

Rosa Borntrager (Dutch Country Gifts)

WORLD'S BEST SUGAR COOKIES

1 c. powdered sugar

1 c. white sugar

1 c. margarine

2 eggs

1 t. cream of tartar

1 t. salt

1 T. soda

5 c. New Rinkle flour

2 t. vanilla

Cream sugar and margarine until light and fluffy. Then beat in eggs. Sift dry ingredients together. Add the first mixture to the second mixture and mix well. Roll into balls, and press with a glass dipped in sugar. Bake at 350° for 15-20 min. on an ungreased cookie sheet.

Lizzie Ann Bontrager (Cook)

BUTTER CARAMELS

2 c. sugar
1 c. whipping cream

1 c. light corn syrup
1 c. butter (do not use margarine)

Cook ingredients to just past the soft ball stage, stirring constantly. Pour $\frac{1}{4}$ " thick into buttered pans. Refrigerate several hours. Cut into squares and wrap in waxed paper.

Ruth Schlabach (Busser)

BUCKEYES

1 stick butter, softened
1 lb. powdered sugar

2 c. crunchy peanut butter
3 c. rice krispies

Cream butter, sugar and peanut butter until smooth. Add rice krispies and form into balls. Melt 12 oz. chocolate chips in double boiler. Dip balls into chocolate and place on waxed paper.

Ida Mae Schmucker (Bakery)
Denise Bontrager (Waitress)

CALICO FUDGE

1½ c. sugar
 $\frac{2}{3}$ c. milk
4 T. peanut butter

$\frac{3}{4}$ c. brown sugar
2 T. butter
12 marshmallows

Cook milk, sugar to soft ball stage. Remove from heat and add butter and peanut butter. Beat at once till creamy. Pour over marshmallows on buttered pan, cut when cool.

Barbara Bainter (Cleaning Service)

CHOCOLATE CARAMEL CREATURES

1 c. pecan halves	1 (14 oz.) bag Kraft caramels
3 (1.45 oz.) milk chocolate candy bars	1 T. milk

Cut candy bars into twelfths. Arrange clusters of five pecans on greased wax paper. Melt caramels with milk in heavy saucepan over low heat, stir frequently until smooth. Let stand at room temperature 3 to 5 min. or until thickened. Drop heaping teaspoonfuls of caramel mixture onto each pecan arrangement. Top with chocolate. Spread chocolate evenly over caramel. Cool. Store in refrigerator. Yields about 2 dozen.

Laura Anna Miller (Grill Worker)

CHOCOLATE COVERED CHERRIES

8 T. butter, melted	1 can Eagle Brand milk
6 T. corn syrup	1 t. vanilla

Blend together and add 3 pounds powdered sugar. Knead and form in balls. Put a maraschino cherry inside each ball and set in freezer for 1 hour. Melt 1 square paraffin. Add 1 large bag chocolate chips and melt in top of double boiler. Dip cold cherries in chocolate and drop on waxed paper. Makes about 125 cherries.

Carolyn Hershberger (Bakery)
Sue Bontrager (Grill Cook)



Tablecloths and sheets should be folded crosswise occasionally. It will make them last longer.



To bleach handkerchiefs, towels, etc., soak overnight in a solution of $\frac{1}{2}$ t. cream of tartar to each quart of water.

CHOCOLATE YUMMIES

No baking—just melt chocolate and marshmallows; stir, drop, and chill.

1 (6 oz.) pkg. semi-sweet chocolate pieces

$\frac{1}{3}$ c. butter or margarine

16 large marshmallows

$\frac{1}{2}$ t. vanilla

1 c. flaked or shredded coconut

2 c. rolled oats (quick or old-fashioned)

Melt chocolate pieces, butter and marshmallows in double boiler; stir until smooth. Remove from heat. (Chocolate, butter, marshmallow mixture may separate but will hold together when rest of ingredients are added). Stir in vanilla, coconut and oats. Mix thoroughly. Drop by teaspoonfuls on waxed paper. Refrigerate. Makes 3 dozen.

Patty Kauffman (Grill Worker)



Remove gum from hair by rubbing on a dab of peanut butter. Massage the gum and peanut butter between your fingers until the gum is loosened. Remove it gently with a comb, then shampoo hair.

COCONUT CHEWS

Bottom Layer:

½ c. brown sugar, firmly packed
½ c. shortening (half butter)
1 c. all-purpose flour sifted

Second Layer:

2 eggs, well beaten
½ c. brown sugar, firmly packed
½ c. Karo syrup
1 t. vanilla
2 T. flour
1 t. baking powder
½ t. salt
1 c. shredded coconut
1 c. coarsely chopped walnuts

Blend sugar and shortening. Stir in flour. Pat out mixture onto bottom of an ungreased pan 9×9×2. Bake in moderate oven 325° for 10 min. Meanwhile, blend eggs, brown sugar. Stir in Karo and vanilla. Add flour, baking powder and salt, mixing well. Stir in coconut and nuts and spread over bottom layer. Return to oven and bake 25 min. longer or until golden brown. Cool. Cut into bars. Makes 24 bars.

Lydie Ann Miller

CRUNCHY

1 pkg. chocolate bits	1 pkg. caramel bits
1 pkg. butterscotch bits	1 large can chow mein noodles
nuts (optional)	

Melt bits in double boiler. Remove from heat. Stir in nuts and noodles. Drop by teaspoonfuls on waxed paper. Keep in refrigerator.

Bertha Bontrager (Pie Baker)

CREAM CARAMELS

(This is used in our bakery)

2 c. white sugar
few grains of salt
2 c. cream

2 c. white corn syrup
1 stick butter (½ c.)
1 t. vanilla

Boil sugar, corn syrup, and salt rapidly to 245°. Add butter and cream gradually so that the mixture does not stop boiling at any time. Cook rapidly to firm ball stage (245°). Stir constantly because the mixture sticks easily at the last. Add flavoring and pour into buttered pan. Cut in squares and wrap in waxed paper.

Laura Anna Miller (Grill Worker)
Edna Borntrager (Cook)

CINNAMON CANDY

2 c. sugar
¾ c. water
½ t. cake coloring

1 c. white Karo
½ t. cinnamon oil

Boil sugar, water, Karo, to 310° and let stand 3 min. Add cinnamon oil and coloring. Pour in buttered pan and cut in pieces.

You can use any flavoring and coloring. If you want to you can use as much flavoring and coloring as you wish to have.

Kathy Sue Yoder (Busser)

CORNFLAKE CANDY

1 c. sugar
1 c. light corn syrup
4 c. cornflakes

½ c. cream
1 c. coconut
1 c. chopped nuts

Boil sugar, syrup and cream until it reaches the soft ball stage. Stir in the remaining ingredients. Drop by spoonfuls on waxed paper and let cool.

Alma Hershberger (Bakery)

DATE CANDY

1½ lb. pitted dates
1 pint white Karo
5 c. granulated sugar

1 lb. walnuts
1½ pint cream

Boil sugar, syrup and cream until thick. Add dates. Stir until sugar dissolves. Add nuts. Pour into buttered pan. Cut when cool. Makes 5 pounds.

Ida Mae Schmucker (Bakery)

ENGLISH TOFFEE

2 c. finely chopped walnuts
1 c. butter
1¼ c. sugar

2 T. water
2 T. light corn syrup
6 oz. chocolate chips

Spread 1 c. chopped nuts in a cookie sheet. Melt butter. Add sugar, corn syrup and water. Cook to hard crack stage. Pour over the nuts. Spread chocolate chips over the top. When chips are melted, spread and cover with remaining nuts. When cool break into pieces.

Mary Rose Yoder (Cook)

OUT OF THIS WORLD FUDGE

1 lb. oleo
1 lb. Velveeta cheese
1 c. cocoa

4 c. confectioners' sugar
2 t. vanilla
1 c. nuts

Carefully melt oleo and cheese together. Add remaining ingredients and mix well. Makes 5 pounds.

Mary Jane Bontrager (Cook)

FUDGE

3 c. sugar
1/3 c. butter or margarine
1 c. Milnot
1 (6 oz. or 8 oz.) jar
marshmallow creme

2 (8 oz.) pkgs. chocolate chips (2 c.)
1 c. nuts
1 t. vanilla

Combine sugar, butter, Milnot, and marshmallow creme in a saucepan. Heat slowly to a boil, stirring frequently. When mixture boils vigorously, boil for 4 min, stirring constantly. Remove from heat. Stir in chocolate chips until melted. Add nuts and vanilla. Pour into buttered 9" x 9" pan. Cool. Makes approximately 3 pounds. Butterscotch or caramel may be substituted for chocolate.

Alma Hershberger (Bakery)



If parsley is washed with hot water instead of cold it retains its flavor and is easier to chop.

FUDGE

2 c. sugar
12 regular marshmallows
1/2 c. butter or margarine
1 (6 oz.) pkg. (1 c.) Semi-Sweet
Chocolate Chips

2/3 c. evaporated milk
1 c. cut-up nuts
1 t. vanilla

Mix in heavy 2 qt. saucepan: sugar, milk, marshmallows and butter. Cook, stirring constantly, over medium heat to a boil (mixture will be bubbling all over top). Boil and stir 5 min. more. Take off heat. Stir in until completely melted, chocolate chips, then stir in vanilla and nuts. Spread in a buttered 8" square pan. Cool and cut into 30 pieces.

Barbara Bainter (Cleaning Service)

WHITE FUDGE

3 c. sugar	chopped nuts
1 T. corn syrup	flavoring
1 c. cream or milk	2 T. butter

Mix together sugar, corn syrup, and milk. Cook to soft ball. When almost there, add butter. Set in water to cool. Beat until it shows signs of hardening. Then add nuts and flavoring. Pour into pan. Cool and cut into squares.

Rose Schrock (Baker)

FIVE MINUTE FUDGE

$\frac{2}{3}$ c. undiluted evaporated milk	$\frac{1}{2}$ c. chopped nuts
1 $\frac{1}{3}$ c. sugar	1 $\frac{1}{2}$ c. semi-sweet chocolate bits
1 $\frac{1}{2}$ c. diced marshmallows	1 t. vanilla

Combine evaporated milk with sugar in a saucepan. Heat to boiling and cook for 5 min., stirring constantly. Remove from heat. Add remaining ingredients. Stir until marshmallows are melted. Pour into buttered 8" or 9" square pan.

Martha Miller (Cook)

GLASS CANDY

3 $\frac{3}{4}$ c. sugar	1 c. water
1 $\frac{1}{2}$ c. light Karo	

Mix in pan and cook to hard crack stage (290°). Remove from heat. Add desired food coloring and 1 $\frac{1}{2}$ t. desired flavoring. Pour onto greased cookie sheet and allow to cool. Break into pieces.

Becky Schmucker (Busser)

GOOP BARS

Combine and set aside:

2 c. bite size Corn Chex	1½ c. M & M's, plain or with peanuts
2½ c. thin pretzel sticks, broken in half	¾ c. raisins (optional)

Melt in double boiler and stir until smooth:

½ c. margarine	5 c. miniature marshmallows
⅓ c. peanut butter	

Pour immediately over cereal mixture and mix well. Press into a lightly buttered 9" × 13" baking pan. Let stand until firm and cut into bars.

Ginger Yoder (Waitress)

HEDGE HOUNDS

1 lb. dates, chopped	1 c. sugar
1 c. walnuts, chopped	2 eggs, slightly beaten

Shape and roll in ½ c. coconut. Bake for 12-15 min. in 350° oven.

Mabel Hershberger (Cashier)

HOT BUTTERED O'S

¼ c. butter
4 c. Cheerios (cereal)
salt

Melt butter in 10" skillet over low heat. Add cereal. Cook and stir until well coated and hot (2-3 min.). Sprinkle with salt. Serve warm or cool for snack.

Ruby Yoder (Grill Cook)

MAPLE CREAM CANDY

1 c. maple syrup
1 c. sugar

½ c. cream
1 T. butter

Cook to soft ball stage. Remove from fire and beat until cool and creamy. Pour into buttered pan and cut into squares. Nuts may be added while beating if desired.

Mary Jane Bontrager (Cook)

MOCHA PECAN BALLS

½ c. butter or margarine
2¾ c. confectioners' sugar
1 T. instant coffee powder
¼ c. boiling water

¼ t. salt
2 c. Quaker oats (quick or old-fashioned), uncooked
1 (6 oz.) pkg. (1 c.) semi-sweet chocolate pieces, chopped
1 c. pecans, finely chopped

Beat together butter and sugar until light and fluffy. Dissolve coffee powder in water. Blend coffee and salt into butter mixture. Stir in oats, chocolate pieces and ½ c. chopped pecans. Chill about 30 min. Shape to form one inch balls. Roll in remaining pecans. Chill several hours or overnight. Store in refrigerator. Makes 4 dozen balls. Can be frozen after making.

Becky Schmucker (Busser)

NUT CARAMELS

2 c. brown sugar
1/8 t. salt

½ c. molasses or white Karo
¼ c. cream

Cook until the mixture forms a fine thread when allowed to run from the spoon. Add another ¼ c. cream very slowly. Add 5 T. butter. Cook until the mixture forms a soft ball in cold water, stirring constantly. Remove from heat. Add 1 t. vanilla and pour into a buttered pan. Let cool. Cut into squares and top each square with a walnut half (optional).

Mary Rose Yoder (Cook)

OATMEAL CANDY

2 c. sugar
½ c. milk
¼ c. cocoa
1 t. vanilla

¼ lb. butter
3 c. oatmeal
½ c. peanut butter

Cook sugar, butter, and milk one minute. Then add oatmeal, cocoa, peanut butter, and vanilla. Mix together and drop by spoonfuls on waxed paper. Cool-N-eat.

Ruby Yoder (Grill Cook)

O'HENRY BARS

Combine:

4 c. oatmeal (scant)
½ c. melted butter
2 t. vanilla
½ c. white Karo

1 c. brown sugar
¾ c. peanut butter
1 (6 oz.) pkg. chocolate chips

Combine the first 5 ingredients and bake on greased cookie sheet for 12 min. at 350°. Melt the peanut butter and chocolate chips together and spread on baked mixture while hot.

Edna Nissley (Waitress)

OPERA CREAMS

1½ c. sugar
½ c. cream

2 T. butter
2 T. chocolate

Cook together and boil to soft ball stage. Remove from fire and add 1 t. vanilla. Let cool without stirring. When cool, beat until light-colored and drop on waxed paper.

Ada A. Schrock (Bakery)

MICROWAVE CARAMEL CORN

1 c. brown sugar	½ c. margarine
¼ c. corn syrup	½ t. salt

Put in 3 quart bowl. Bring to boil on full power. Boil for 2 min. Stir while adding ½ t. baking soda. Stir, pour over 4 quarts popped corn in paper bag.

Fold top of paper bag down. Cook on full power for 4½ min. Stop and stir or shake every 45 seconds. Pour out on table and let dry.

Sharon Boley (Waitress)

PARTY O'S

4 c. Cheerios	2 c. pretzel sticks
1 c. mixed nuts	¼ c. margarine or butter
1 T. Worcestershire sauce	1 t. paprika
½ t. garlic salt	

Heat oven to 275°. Combine cereal, pretzel sticks and nuts in ungreased oblong pan. Heat margarine in saucepan until melted. Remove from heat. Stir in Worcestershire sauce, paprika and garlic salt. Pour over cereal mixture, tossing until well coated. Bake stirring occasionally for 30 min. About 7½ c. snack.

Edna Fern Schmucker (Bakery)

PEANUT BUTTER FUDGE

2 c. sugar	½ stick butter
½ c. evaporated milk	pinch of salt

Bring to a rolling boil and boil for 5 min. on low heat. Remove from heat.

Add:

2 T. peanut butter	1 t. vanilla
2 T. marshmallow creme	

Mix thoroughly. Pour into buttered dish. Let cool and cut into squares.

Joyce Schrock (Waitress)

PEANUT BUTTER PATTIES

2 lbs. powdered sugar
6 c. Rice Krispies
4 c. peanut butter

pinch of salt
2 sticks melted oleo

Mix all ingredients together. Melt chocolate chips or coating chocolate. Form candy mixture into small patties and dip in chocolate. Let set until dry.

Martha Miller (Cook)

PEANUT CREAMS

1 c. crunchy peanut butter
2 c. sugar

1 (7½ oz.) jar marshmallow creme
⅔ c. cream

Place peanut butter and marshmallow creme in bowl. Cook sugar and milk to soft ball stage (238°). Remove from heat and pour over peanut butter and marshmallow creme. Beat vigorously until smooth. Pour into greased pan.

Bertha Bontrager (Pie Baker)

PEANUT BUTTER BALLS

12 oz. chocolate chips
½ bar paraffin
1 stick margarine (soft)

1 box powdered sugar
2 c. peanut butter
3 c. Rice Krispies

Mix everything together except paraffin and chocolate chips. Roll into balls and place on waxed paper. Melt paraffin in double boiler, add chocolate chips. Dip balls in chocolate mixture and place on waxed paper.

Rosie Eash (Waitress)

PEANUT CLUSTER CANDY

1 (3 oz.) box regular chocolate pudding	½ c. cream
1 c. sugar	1 c. salted peanuts
1 T. butter	1 t. vanilla

Put first 4 ingredients in a saucepan and cook, stirring constantly, until mixture boils. Reduce heat. Boil 3 min., stirring all the while. Remove from heat. Let cool slightly. Add peanuts and vanilla. Stir until thick. Drop by spoonfuls onto waxed paper. Let cool completely.

Ada A. Schrock (Bakery)

PECAN PICK UPS

3 oz. Philadelphia cream cheese	1 c. flour
1 stick oleo	

Mix until smooth. Form into 24 small balls and chill. Place in small size muffin pans and press firmly around the sides and bottom to form a pastry-like shell.

Filling:

¾ c. brown sugar	1 t. vanilla
1 T. butter, melted	½ c. pecans, chopped
1 egg	

Mix well. Put 1 t. filling in each shell and bake at 350° for 25-30 min. Serves 24.

Wilma Schlabach (Dessert Counter)

ROCKY ROAD CANDY

½ c. butter	1 pkg. butterscotch chips
1 c. powdered sugar	1 egg, beaten

Heat ingredients in double boiler until melted. Stir in 2 c. miniature marshmallows. Pour into 8" × 8" pan lined with graham crackers.

Ada A. Schrock (Bakery)

PEANUT BUTTER FINGERS

Cream well:

½ c. butter or oleo
½ c. sugar
1 c. quick rolled oats

½ c. brown sugar (firmly packed)
½ t. vanilla

Blend in:

1 egg, unbeaten
½ t. soda

⅓ c. peanut butter

Stir in: 1 c. flour. Spread this mixture in greased 9×13 pan. Bake at 350° for 20-25 min. Then sprinkle 1 (6 oz.) pkg. chocolate chips on top. Let stand 5 min., then spread chocolate bits evenly across pan.

Combine:

½ c. powdered sugar
¼ c. peanut butter

2-4 T. evaporated milk

Mix this well, then drizzle across pan. Cool and cut into bars.

Betti Kauffman (Cashier-Hostess)

ROCKY ROAD SQUARES

1 (12 oz.) pkg. semi-sweet chocolate morsels
1 (14 oz.) can Eagle Brand Sweetened Condensed milk
2 T. butter or margarine
2 c. dry roasted peanuts
1 (10½ oz.) pkg. miniature white marshmallows

In top of double boiler, melt chocolate morsels with Eagle Brand milk and butter. Remove from heat. In large bowl, combine nuts and marshmallows. Fold in chocolate mixture. Spread in waxed-paper-lined 9"×13" pan. Chill 2 hours or until firm. Remove from pan. Peel off waxed paper and cut into squares. Cover and store at room temperature. Makes about 40 squares.

Lou Anna Yoder (Bakery)

RICE KRISPIE MARSHMALLOW TREATS

¼ c. regular margarine or butter	1 (6 oz.-10 oz.) pkg. marshmallows
½ t. vanilla flavoring, if desired	5 c. Kellogg's Rice Krispie cereal

Melt margarine in 3 quart saucepan. Add marshmallows and cook over low heat, stirring constantly until marshmallows are melted and mixture is very syrupy. Remove from heat and stir in vanilla. Add Rice Krispies and stir until well coated. Press warm mixture into 13×9×2 pan. Cut into squares when cool. Crushed Kellogg corn flakes can be used instead of Rice Krispies.

Alice Weaver (Waitress)

SUPERKREME CARAMELS

Boil rapidly for 2 minutes:

2½ c. sugar	1¼ c. corn syrup
2 c. cream	½ c. butter

Add slowly as not to stop boiling 2 c. cream. Boil rapidly again for 2 min. Add 1 can Eagle Brand milk and cook to 238° or desired firmness. Stir constantly after adding Eagle Brand milk. Can be cut in squares and some dipped in chocolate.

Laura Anna Miller (Grill Worker)

SUGAR COATED NUTS

Put nuts on dry cookie sheet. 2 c. pecans or almonds, 2 c. walnuts. Bake 15 min. in 325° oven. Beat 2 egg whites very stiff, then add: ¾ c. white sugar, dash of salt. Beat until peaks form; then add warm nuts and mix in a bowl. Put 1 stick oleo on cookie sheet and melt. Then spread nut mixture on sheet with oleo. Bake at 325° for 30 min., stirring every 10 min.

Lydia Ann Miller (Head cook)

SWEET SCRAMBLE

5 c. Wheat Chex
5 c. Rice Chex
5 c. Corn Chex

(or any 3 unsweetened cereals)

2 c. nuts
4 c. pretzels

Melt and heat to boiling:

2 c. brown sugar
½ lb. butter
1 t. salt

Heat cereal on cookie sheet at 200° until hot, 15-20 min. Then pour boiling syrup over and stir until cereal is covered.

Barbara Bontrager (Cashier)
Lizzie Ann Bontrager (Cook)



“Floating” church members make for a sinking church!

SWEDISH ROSETTES

2 eggs
¼ t. salt
1 c. milk

1 T. sugar
1 t. vanilla
1 c. flour

Mix together eggs, sugar, salt. Beat well, add remaining ingredients, and beat till smooth. Dip iron in hot oil until iron is well heated, then in batter half ways, then in hot oil till golden brown. Rosette iron will be needed.

Laura Bontrager (Bakery Department)

WALNUT CANDY

1½ c. sugar	1 c. light Karo
½ c. rich milk	1 T. butter
½ c. chopped walnuts	½ t. vanilla

Boil sugar and milk, Karo, to soft ball stage, when tested in cold water. Then put in butter and vanilla. Then nuts, cool and shape into balls.

Wilma Weaver (Waitress)

WALNUT CRUNCH

1¼ c. sugar	½ t. baking soda
¾ c. butter or margarine	⅓ c. semi-sweet chocolate bits, melted
1½ t. salt	½ c. finely chopped walnuts
¼ c. water	
1½ c. coarsely chopped walnuts	

Butter 15" × 10" jelly roll pan. In 2 quart saucepan over medium heat, bring to boil sugar, butter, salt and water, stirring often. Set candy thermometer in place and continue cooking, stirring frequently, until temperature reaches 290° or until a small amount of mixture dropped into very cold water separates into threads which are hard but not brittle. Remove from heat. Stir in coarsely chopped walnuts and soda. Pour at once into pan. Spread mixture with chocolate and sprinkle with finely chopped walnuts. Cool. Break or cut into small pieces. Makes 1½ pounds. Prepare 3½ hours ahead.

Sherry Bell (Waitress)

CHOCOLATE POPCORN BALLS

1½ c. sugar	3 T. butter
⅓ c. corn syrup	3 squares chocolate
⅔ c. water	1 t. vanilla
⅓ c. molasses	4 qt. popcorn, well salted

Boil to hard crack stage. Pour over popped corn. Work fast to make balls with buttered hands.

Martha Miller (Cook)

PRETZELS

Grease shallow baking pans and sprinkle with salt.

Boil:

3 c. water
3 t. baking soda

Mix:

⅓ c. brown sugar	1½ c. warm water
1 pkg. yeast	

Set aside for 5 min. Add 5 c. flour. Stir until the dough no longer sticks to bowl. Turn out onto floured surface and knead until elastic. Pull off golf ball size pieces and form into pretzel shapes. Drop into boiling water. Cook until they rise to the top. Remove from water, place on greased pan and sprinkle with salt. Bake at 475° for 8 min.

Ginger Yoder (Waitress)

BIG SOFT PRETZELS

1 T. active dry yeast	3-4 c. Hot Roll mix
¾ c. lukewarm water	1 egg, beaten
1 egg, beaten	2 t. coarse salt
¼ c. vegetable oil or melted margarine	

Lightly grease 2 large baking sheets. In a large bowl, dissolve yeast in lukewarm water. Blend in 1 egg and oil or margarine. Add 3 c. Hot Roll mix. Stir well. Add additional Hot Roll mix to make a soft, but not too sticky dough. Knead about 5 min. until dough is smooth. Roll pieces of dough into ropes about ½ inch in diameter and 18-24 inches long. Form into pretzel shapes. For pretzel sticks, cut dough into 5-6 inch long ropes. Place on prepared baking sheets. Preheat oven to 425°. Brush tops of pretzels with beaten egg and sprinkle with coarse salt. Bake immediately for 12-15 min., until brown and crisp. Makes 12-15 large pretzels.

Becky Schmucker (Busser)

SOFT PRETZELS

1 pkg. yeast
⅓ c. brown sugar
coarse kosher salt

1½ c. water
5 c. flour (may use ½ whole wheat)
baking soda

Grease 2 large cookie sheets and sprinkle with kosher salt. Put about 1½ inches of water in a medium sized pan. For each cup of water, add 1 t. baking soda. Bring to a gentle boil. Heat oven to 475°.

In a small bowl mix brown sugar with warm water. Sprinkle yeast on mixture and let rest about 5 min. Measure flour into a large bowl, add liquid all at once and stir until dough no longer sticks to sides. Knead on a lightly floured surface until stretchy. Pinch off golf ball sized pieces and roll into ropes. Twist ropes into pretzels. (May be frozen at this point, do not thaw, just drop in water.) Immerse in water until they float. Place on cookie sheets. Sprinkle with kosher salt. Bake for 8 min. Serve hot with mustard, peanut butter, cheese or whatever pleases you.

Sue Miller (Manager)
Mary Jane Bontrager (Cook)

PARTY MIX

⅔ c. margarine
1 t. Worcestershire sauce
½ t. garlic salt
2 c. toasted oat cereal
¼ t. onion salt (optional)

2 c. bite-size crispy wheat squares
2 c. bite-size crispy rice squares
2 c. pretzel sticks
2 c. mixed nuts
¼ t. celery salt (optional)

Combine margarine, Worcestershire sauce and garlic salt. Pour over combined remaining ingredients; mix lightly. Spread on ungreased 15½×10½ jelly roll pan. Bake at 250° for 1 hour, stirring occasionally. Approximately 10 cups.

Variation: Raisins and peanuts can be substituted for the oat cereal and mixed nuts. Party mix can be prepared in advance and stored in a tightly covered container. Reheat briefly at 350°.

Sue Miller (Manager)
Mary Jane Bontrager (Cook)

Pies



DOWN THE LINE

Before I married Maggie dear,
I was her pumpkin pie,
Then precious peach, her honey lamb,
The apple of her eye.
But after years of married life
This thought I pause to utter
Those fancy names are gone, and now,
I'm just her bread and butter.

Have I done the best I could
To be to others kind and good
Or have I failed to do my part
And caused someone a broken heart?
Lord, if I have, please do forgive
And a better life I'll try to live.

A HOLIDAY RECIPE

4 c. of Love
2 c. of Loyalty
3 c. of Forgiveness
1 c. of Friendship
5 spoons of Hope
2 spoons of Tenderness
4 quarts of Faith
1 barrel of Laughter

Take love and loyalty, mix it thoroughly with faith.
Blend it with tenderness, kindness and understanding.
Sprinkle abundantly with laughter. Bake it with sunshine.
Serve daily with generous helpings.

Doretta Mast (Dishwasher)



“A pound of patience is worth more than a bushel of brains.”

Pies

NEVER FAIL PIE CRUST

Sift 4 c. flour, 1 t. sugar, 1 t. salt and 1 t. baking powder. Mix with $1\frac{3}{4}$ c. Crisco or $1\frac{1}{2}$ c. lard. Now add 1 egg, well beaten with 1 t. vinegar and $\frac{1}{2}$ c. cold water. Mix well. Makes a flaky crust and keeps in refrigerator for a long time if desired.

Rose Schrock (Baker)

NEVER FAIL PIE CRUST

1½ c. shortening
3 c. flour
1 t. salt

1 egg
1 t. vinegar
5 T. cold water

Mix together shortening, flour and salt. Beat together egg, vinegar and water. Add last a little at a time. Makes 3 pies.

Betty Miller (Pie Baker)



Why can't life's problems hit us when we're eighteen and know all the answers?

APPLE PIE

Fill unbaked pie shell with chopped apples and 1 T. butter or margarine.

Mix:

½ c. sugar	sprinkle of cinnamon
1 T. flour	

Add enough cream to make a thick paste. Pour over apples. Top with crust and bake at 350° for 45 min. or until apples are done.

Tip: The sugar varies according to the tartness of the apples.

Esther Nisley (Bakery)

APPLE CREAM PIE

⅔ c. sugar	1/8 t. salt
1 egg, slightly beaten	2 T. flour
1 c. sour cream	1 t. vanilla
2 c. finely chopped apples	

Topping:

⅓ c. flour	1 t. cinnamon
⅓ c. sugar	¼ c. butter

Combine sugar, flour and salt. Add cream, egg, vanilla and beat until smooth. Add chopped apples and pour into unbaked pie shell. For topping combine flour, sugar, cinnamon and cut in butter. Sprinkle over top of pie. Bake at 425° for 25 min.

Norine Borkholder (Cook)

APPLE CRUMB PIE

4 c. sliced apples	pinch salt
1½ c. water	½ c. brown sugar
2 T. Clear-Jel	¾ c. flour
1 c. sugar	2 T. butter
1 t. cinnamon	

Put apples, sugar, cinnamon, 1 c. water and salt in saucepan. Cook until apples are half cooked. Combine Clear-Jel with ½ c. water and stir into apple mixture. Cook just long enough to cook Clear-Jel. Pour into unbaked pie shell. Combine remaining ingredients and put on top of pie. Bake at 425° until nice and brown.

Lou Anna Yoder (Bakery)

DIFFERENT APPLE PIE

4 c. apples, shredded	2 eggs, beaten
1 c. sugar	1 t. lemon juice
1 stick oleo, softened	1 t. vanilla

Mix together and pour into deep 10" unbaked pie shell. Sprinkle with sugar and cinnamon. Bake at 350° for 45-60 min.

Sharon Boley (Head Waitress)

MOCK APPLE PIE

Boil together 1½ c. sugar, 1½ c. water, 1½ t. cream of tartar, 2 or 3 min. Cool. Break 8 or 10 soda crackers into an unbaked pie crust. Sprinkle cinnamon, and put 4 T. butter on crackers. Pour cooled syrup over and put on a top crust. Bake at 350° for 40-45 min.

Ida Troyer (Baker)

BANANA MALLOW PARTY PIE

1 (3½ oz.) pkg. vanilla pudding
and pie filling mix
1½ c. miniature marshmallows

1 c. heavy cream, whipped
2 bananas
1 (9") baked vanilla wafer crust,
chilled

Prepare mix as directed for pie filling on package, except using 1¾ c. milk. Cover surface of pie filling with waxed paper or transparent wrap; chill. Mix until well blended; fold in marshmallows and whipped cream. Slice bananas into crust. Pour filling over bananas. Chill several hours or overnight.

Sue Miller (Manager)

BUTTERSCOTCH PECAN PIE

Cook together until bubbly:

½ c. butter
½ c. brown sugar

½ c. pecans

Pour into partly baked pie crust and bake another 5 min. Let cool. Mix 1 box instant butterscotch pie filling according to package directions and pour into pie shell. Top with whipped cream and serve.

Sylvia Slabaugh (Cook)

BUTTERNUT SQUASH PIE

¾ c. brown sugar
½ t. salt
½ t. allspice
3 large eggs
1 c. milk

1 T. flour
¼ t. ginger
¾ t. lemon juice
1½ c. cooked, mashed squash

Pour in unbaked pastry and bake in preheated 400° oven for 40-50 min.

Beth Ann Yoder (Salad Girl)

CARAMEL PIE

Mix together until crumbly and put in unbaked pie shell:

1 c. brown sugar
1 t. melted butter

Mix and pour over crumbs:

1½ c. rich milk	2 T. flour
2 eggs	pinch of salt
2T. sugar	

Bake at 350° for 40 min.

Bertha Bontrager (Pie Baker)

CARAMEL PECAN PIE

Mix all together and pour in unbaked pie shell:

3 eggs, beaten	1 c. brown sugar
¾ c. light Karo	1 T. melted butter
pinch of salt	1 c. pecans
½ c. water	

Makes 1 (9") pie. Bake in slow oven at 325° till set.

Susanna Miller (Cook)

COCONUT PIE

½ c. sugar	½ c. cream
2 eggs, separated	1 t. vanilla
1½ c. milk	⅓ c. coconut

Combine sugar, egg yolks (beaten), milk, cream, vanilla and coconut. Mix well. Beat egg whites and fold into mixture. Pour into unbaked pie shell and bake at 400° for 10 min. Reduce heat to 350° and continue baking until set.

Mary Jane Bontrager (Cook)

CHOCOLATE CHIP PIE

24 marshmallows
½ c. milk
1 c. whipping cream

½ t. vanilla
1 (6 oz.) pkg. chocolate chips, grated
graham cracker crust

Heat marshmallows and milk until melted. Cool. Fold in remaining ingredients and let stand a few minutes. Pour into graham cracker crust. Chill.

Wilma Schlabach (Dessert Counter)

CRANBERRY APPLE PIE

2 c. sugar
4 T. cornstarch
½ t. cinnamon
5 c. sliced, peeled apples

2 c. fresh cranberries
¼ t. lemon, finely chopped
10" unbaked pie shell, double crust

Combine all ingredients. Mix until apples and cranberries are coated. Spoon into pie shell and dot with butter. Place top crust over mixture. Brush lightly with 1 T. milk and sprinkle with sugar. Bake until bubbly and brown on top—approximately 1 hour. Bake at 350°.

Sharon Boley (Head Waitress)

CRANBERRY CRUMB PIE

1 (9") unbaked pie shell
1 (14 oz.) can sweetened
condensed milk
¼ c. brown sugar (divided)
1 (16 oz.) can whole cranberry
sauce
⅓ c. flour

1 (8 oz.) cream cheese, softened
¼ lemon juice
2 T. cornstarch or Clear-Jel
¼ c. oleo or butter
¾ c. chopped nuts (optional)

Bake shell 8 min. at 425°, remove and reduce temperature to 375°. Beat cream cheese and milk until smooth, add lemon juice. In small bowl mix 2 T. sugar and cornstarch, mix well, stir in cranberry sauce, spoon over cheese mixture, cut oleo into flour and remainder sugar until crumbly. Sprinkle over cranberry sauce and bake for 45-50 min. or until bubbly or golden brown.

Ida Anna Miller (Cook)

CRUSTLESS CUSTARD PIE

4 eggs
½ c. sugar
2 c. milk

1 t. vanilla
nutmeg
4 level T. flour

Beat eggs with sugar until light and fluffy; add flour, milk and vanilla. Pour into lightly greased pie pan; sprinkle with nutmeg. Bake 1 hour at 350°, or until knife inserted in center comes out clean. During baking, the flour settles to the bottom and forms a very light crust, which enables this to be cut and served as pie.

Ida Anna Miller (Cook)



Home is where a fellow goes when he is tired of being nice to people.

MOM'S CUSTARD PIE

4 medium eggs
4 T. (rounded) flour

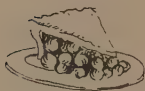
1 c. brown sugar
4 C. milk

Beat 3 egg whites, not stiff. Then beat 1 egg white and 4 yolks. Add brown sugar, flour, and egg whites. Add milk last. Pour in unbaked pie shells. Makes 2 pies. Bake at 450° till brown, then lower to 425°.

Amanda Troyer (Waitress)



TACT—The ability to make your guests feel at home when you wish they were.



The safest way to knock the chip off a fellow's shoulder is by patting him on the back.

CHERRY PIE (Won National Pie Baking Contest)

2 c. canned tart red cherries	1 c. cherry juice
1 c. sugar	$\frac{1}{4}$ t. salt
3 T. flour	$\frac{1}{4}$ t. red food coloring
$\frac{1}{8}$ t. almond flavoring	1 T. flour

Mix thoroughly in a saucepan, the sugar, salt and flour. Add cherry juice, red coloring and almond extract. Stir until well blended. Carefully mix the cherries into the mixture. Let stand while making pastry.

Crust:

2 c. sifted flour	1 t. salt
1 T. sugar	$\frac{2}{3}$ c. shortening
about $\frac{1}{3}$ c. cold milk	1 T. melted butter

Sift into a mixing bowl the flour, salt and sugar. Add shortening. Cut it into the flour with a pastry blender until the mixture is in even bits no larger than peas. Sprinkle milk, one T. at a time on a small area of the flour mixture.

Toss the mixture lightly with a fork after each spoonful of milk is added. Continue this procedure, adding only enough milk to make the pastry mixture moist enough to form a ball when patted lightly together. Roll out half of dough with quick light strokes. Fit into pie pan. Trim off surplus pastry. Brush this crust with melted butter. Roll out the other ball of dough for top of pie. Put cherry filling into pastry lined pan and dot with T. of butter. Bake on top rack of oven at 450° for 5 min., then place on bottom rack and reduce heat to 375° . Bake 35 min. longer.

Wilma Weaver (Waitress)

CHERRY CREAM PIE

¼ c. sugar	3 egg yolks, slightly beaten
¼ c. flour	2 t. vanilla
¼ t. salt	2 c. milk

Bake a 9" pie shell. Combine sugar, flour, salt in top of double boiler. Add milk and egg yolks, mixing well. Cook over rapidly boiling water 10 min., stirring constantly. Remove from heat, add vanilla, pour into pie shell. Cool.

Cherry Glaze:

2 c. tart cherries, drained	1 ¼ c. cherry juice
1 c. sugar	¼ c. cornstarch

Heat juice to boiling point. Combine sugar, cornstarch and enough cold water to make a paste. Pour into boiling juice. Cook until mixture thickens (about 3 min.). Stir constantly. Add cherries and allow to cool slightly. Pour this mixture over cream filling in pie shell. Top with meringue and brown. If preferred, it may be topped with whipped cream.

Barbara Bontrager (Cashier)



Your vocabulary may not be filled with "Baloney," but what you say does make a difference. Like it or not, you are judged by your conversation.

The way you listen.

The words you choose.

The interest you express in others.

And the emotion you express.

Yes, you are immediately given the "thumbs up" or "thumbs down" treatment because of both your spoken and unspoken words.

CREAM CHEESE PECAN PIE

1 (8 oz.) cream cheese, softened	½ c. sugar
1 egg, beaten	½ t. salt
1 t. vanilla	1 (10") unbaked pie shell
1¼ c. chopped pecans	

Topping:

3 eggs	1 c. light corn syrup
½ t. vanilla	

Cream together softened cheese, sugar, beaten egg, salt and vanilla. Spread over bottom of unbaked pie shell. Sprinkle pecans evenly over cream cheese layer. Combine all topping ingredients and beat till smooth. Pour over pecan layer. Bake for 35-45 min. at 375° until pecan layer is golden brown. Serve slightly warm with whipped cream if desired. Yields 12 servings.

Ellen Miller (Cashier-Gift Shop)

CHOCOLATE PIE

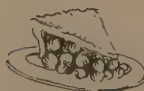
2 T. butter	3 c. milk
-------------	-----------

Put in saucepan, after it reaches boiling point add:

1 c. sugar	2 T. cocoa
2 T. flour	1 t. vanilla

Mix above four ingredients with 1 c. milk. Bring to boil. Cool before putting in baked pie shell.

Elsie Miller (Grill Cook)



Nothing is all wrong. Even a clock that has stopped running is right twice a day.

DUTCH CREAM PIE

1 c. brown sugar	1 t. vanilla
3 T. flour or cornstarch	enough milk or cream (about
1 egg, beaten	2½ c.) to make one pie

Pour into unbaked pie shell and top with butter and nutmeg. Bake at 400° for 10 min. Reduce heat to 325° and continue baking for 30 min.

Sylvia Slabaugh (Cook)

EASY CHERRY CHEESE PIE

8 oz. pkg. cream cheese, softened	1 t. vanilla
14 oz. can Eagle Brand sweetened condensed milk	cherry pie filling, chilled
	⅓ c. lemon juice

In medium bowl, beat cheese until light and fluffy. Add condensed milk, blend thoroughly. Stir in lemon juice and vanilla. Pour into baked pie crust and chill for 2 hours or until set. Top with desired amount of pie filling before serving.

Tip: Any of your favorite pie fillings may be used instead of cherry.

Esther Nisley (Bakery)

ELDERBERRY PIE

2 serving spoonfuls flour
½ c. sugar
elderberries

Enough cream to make a thick pancake-like batter consistency. Cover the bottom of an unbaked pie shell with ½" elderberries (more or less as desired). Make a thick batter of the flour, sugar and cream. Pour over berries and bake at 400° for 10 min. Reduce heat to 350° and bake 30 min.

Ida Anna Miller (Cook)

EASY PEACH PIE

1 large can sliced peaches
1 c. sugar
1 stick margarine
1 c. flour

1½ t. baking powder
¼ t. salt
½ c. milk

Heat peaches and juice and set aside. Melt margarine. Pour into bottom of Pyrex dish. Make batter of sugar, flour, baking powder, salt and milk. Pour over melted margarine. Do not stir. Place peaches and juice on top of batter. Do not stir. Bake at 350° for 25-30 min. Serve while warm.

Sharon Boley (Head Waitress)

ELDERBERRY PIE

1 c. Milnot
3 T. flour
1 c. elderberries

1 c. sugar
1 t. vanilla

Bake at 425° for 10 min., then reduce heat to 350° till done.

Rosa Borntrager (Dutch Country Gifts)

ELDERBERRY PIE

1 recipe plain pastry
½ c. sugar
2 T. flour

2½ c. stemmed elderberries
pinch of salt
3 T. lemon juice

Line a pie pan with pastry. Fill with elderberries. Mix the sugar, salt, and flour. Sprinkle over the berries. Add lemon juice. Cover with top crust. Bake in 450° oven for 10 min., then reduce heat to 350° and bake for 30 min. more.

Leora Kauffman (Purchasing)

FRUIT PIE WITH 7-UP

1½ c. 7-Up

1 c. sugar

2 T. Clear-Jel

1 box jello to match fruit

choice of fruit

Boil first 3 ingredients together. Add jello. When about set, add fruit. Pour into baked pie shell and top with whipped cream.

Wilma Schlabach (Dessert Counter)

FRESH PEACH PIE

3 ripe, peeled peaches, crushed

1 c. sugar

3 T. cornstarch

1/8 t. cinnamon

½ c. water

4 peeled peaches, sliced

Crush three peaches, add sugar, cornstarch, cinnamon and water. Cook until thick and clear. Slice four peaches into 9" pie shell (baked), pour cooled mixture over fresh peaches and chill. top with whipped topping and serve.

Ida Anna Miller (Cook)

FRESH PEACH PIE

1 baked crust

1 (8 oz.) cream cheese

1 can Eagle Brand milk

½ lemon juice

Whip together and put in crust. Make a glaze of peaches, add sugar. Then put slices of peaches on top of cream, then glaze. Top with whipped cream.

Millie Whetstone (Cook)

GRAPE PIE

1½ c. grape pulp
1 c. sugar
½ c. Milnot

1 T. Minute Tapioca
2 T. cornstarch

Mix together and put in unbaked crust and top with crumbs: 3 T. flour, 3 T. sugar, 2 T. butter. Bake at 425° for 10 min. and reduce heat to 325° until finished, about 40 min.

Rosa Borntrager (Dutch Country Gifts)

GERMAN SWEET CHOCOLATE PIE

1 (4 oz.) pkg. sweet chocolate
1⅔ c. thin cream or milk
1 c. coconut
1 t. vanilla
½ t. salt
1 unbaked pie shell

2 T. butter
1⅓ c. sugar
2 eggs
3 T. cornstarch
½ c. chopped pecans

Melt chocolate with butter; stir until blended. Remove from heat and blend in cream. Mix sugar, cornstarch and salt thoroughly. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and nuts; sprinkle over top of filling. Bake at 375° for 45 min. Cool at least 4 hours. Filling will set while cooling.

Esther Hershberger

GROUND CHERRY PIE

3 c. ground cherries
2 T. lemon juice
pastry shell

2 c. sugar
3½ T. Minute Tapioca

Mix together cherries, lemon juice, sugar and tapioca and pour into pie shell. Cover with top crust and bake at 400° for 10 min., then reduce heat to 350° for about 45 min.

Ida Anna Miller (Cook)

HEAVENLY PIE

Crust:

16 graham crackers, crushed ¼ c. butter
¼ c. sugar

Mix well and press into a 9" pie pan. Bake at 350° for 10 min.

Filling:

½ c. milk ½ t. vanilla
30 marshmallows 2 squares sweet chocolate, grated
1 c. whipping cream, whipped

Heat milk in double boiler. Add marshmallows and stir until melted. Let cool. Add whipping cream, vanilla and chocolate. Pour into crust. Chill until firm. Top with whipped cream and serve.

Sylvia Slabaugh (Cook)

ICE CREAM PIE

½ c. peanut butter vanilla ice cream (approx. ½ gallon)
½ c. light Karo ¼ c. ground peanuts
2½ c. Rice Krispies

Mix peanut butter and Karo. Blend in Rice Krispies. Pat mixture into a pie pan. Chill. Fill with ice cream. Top with peanuts and freeze. Strawberries on top are also good.

Mary Rose Yoder (Cook)



Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french fried potatoes.

JELLO PUDDING PECAN PIE

1 (3¼ oz.) pkg. Jello vanilla pudding 1 egg, slightly beaten
1 c. light corn syrup 1 c. pecans, chopped
¾ c. evaporated milk

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, stirring to blend. Add pecans. Pour into unbaked pie shell. Bake at 375° until top is firm and just begins to crack (about 40 min.). Cool at least 3 hours.

Doris Yoder (Dishwasher)

LEMON PIE

1 c. sugar 1¼ c. water
1 T. butter ¼ c. cornstarch
6 T. lemon juice (fresh squeezed) 3 egg yolks
1 t. lemon peel 2 T. milk

Combine sugar, water and butter, heat until sugar dissolves. Add cornstarch, blended with a little water. Cook slowly until clear (about 8 min.). Add lemon juice and peel. Cook 2 min. Slowly add egg yolks beaten with milk. Bring to boil. Cool. Pour in cooled 8" baked pie shell.

Elsie Miller (Grill Cook)

LEMON FLUFF PIE

Mix together in saucepan 3 egg yolks, ½ c. sugar, 3 T. water, 3 T. lemon juice, 2 t. grated lemon rind. Cook until boiling, stirring constantly. Remove from heat. Immediately fold into a meringue made of 3 egg whites, ¼ t. cream of tartar, ½ c. sugar. Pour into a baked shell and chill for several hours.

Edith Herschberger (Cashier)

FAMOUS LEMON PIE

3 T. cornstarch	1¼ c. sugar
¼ c. lemon juice	1 T. grated rind (optional)
3 eggs, separated	1½ c. boiling water
1 (9") baked pie shell	6 T. sugar

Combine cornstarch, sugar, lemon juice and rind. Beat egg yolks; add to cornstarch mixture. Gradually add boiling water. Heat to boiling over direct heat and then boil gently 4 min., stirring constantly. Pour into pie shell. Beat egg whites until stiff, but not dry. Gradually beat in 6 T. sugar. Spread over filling. Brown in oven 4 to 5 min. at 425°.

Alma Hershberger (Bakery)

MAPLE SYRUP PIE

Pastry for 1-crust 9" pie

2 T. butter or margarine	1 t. vanilla extract
3 eggs, well beaten	1 c. maple syrup
¼ t. salt	½ c. or more of hickory or black walnuts

Cream butter. Add syrup slowly, then stir in all of remaining ingredients. Pour into pie shell. Additional large pieces of nutmeats may be put on top if desired. Bake at 375° until a knife inserted near the center comes out clean.

Beth Ann Yoder (Salad Girl)

MILLIONAIRE PIE

1½ c. sugar	2 eggs
2 T. vinegar	2 T. water
1 heaping t. flour	1 t. allspice
1 c. nuts	1 c. raisins

Mix and put into unbaked crust and bake at 400° for 10 min. Reduce to 350° and bake for 40 min.

Edith Herschberger (Cashier)

MINCEMEAT PUMPKIN PIE

1½ c. prepared mincemeat
½ t. cinnamon
¼ t. cloves
¼ t. nutmeg

¼ t. salt
½ c. sugar
2 eggs
1 c. pumpkin

Mix mincemeat, spices and salt. Add sugar and eggs to the pumpkin then blend all together and pour into unbaked pie shell. Bake at 450° for 10 min. Reduce heat to 375° and bake an additional 30 min.

Leora Kauffman (Purchasing)



Meat loaf will not stick to the pan if you place a strip or two of bacon at the bottom of the pan before packing the meat mixture in.

MINCEMEAT

6 lb. beef, cooked with lid on pan on low heat. Reserve liquid and use in mincemeat with chopped meat.

10 c. apples, diced
1½ c. vinegar
3 or 4 c. raisins
2 lb. brown sugar
2 c. white sugar
2 t. salt
1 t. pepper

1 bottle of dark Karo
1 lb. butter or chopped suet (or use butter and leave fat on roast)
8 t. cinnamon
4 t. cloves
4 t. nutmeg

Mix all the above ingredients together with 1½ c. wine and keep covered and stored in cool place. Any kind of wine is O.K. If you have Mogan David, that's O.K. Note the meat is the only ingredient that is cooked. It can be sealed in jars and kept from one year to the next. Apple and raisins can always be added to this recipe when the mincemeat is to be used. It's very good.

Millie Whetstone (Cook)

OLD-FASHIONED SUGAR PIE

1 c. sugar	3 T. flour
¼ t. salt	1½ c. cream or ½ cream and ½ milk
2 t. vanilla	1 unbaked pastry shell

Combine sugar, flour, salt. Add cream and vanilla. Pour in 9" pastry, sprinkle with cinnamon. Bake at 425°.

Ida Anna Miller (Cook)

OUT OF THIS WORLD PIE

1 can cherry pie filling	1 (3 oz.) box cherry flavored gelatin or jello
¾ c. sugar	4 small bananas
1 large can pineapple with juice	2 baked pie shells or graham cracker crusts
1 T. cornstarch	whipped topping
1 t. red food coloring	

Combine cherry pie filling, sugar, pineapple with juice, cornstarch, and food coloring. Cook until thick. Remove from heat and add jello. Allow to cool. Add sliced bananas and pour into crusts. Top with whipped topping.

Karen Yoder (Busser)

OLD-FASHIONED CREAM PIE

2 c. cream	2 T. flour, rounded
1 c. brown sugar	½ c. melted butter

Beat together and pour into unbaked pie shell. Bake at 400° for 40 min.

Sue Miller (Manager)

OATMEAL PIE

6 eggs, beaten	4 T. oleo
1½ c. brown sugar	1 c. coconut
½ c. white sugar	1 c. oatmeal
1 c. Karo	2 t. vanilla
1 c. water	½ t. salt

Blend all ingredients and pour into unbaked pie crust. Bake at 350° for 30-35 min. Makes 2 pies.

Rosalie Bontrager (Essenhaus Country Inn Manager)

OLD-FASHIONED CREAM PIE

Heat to boiling point:

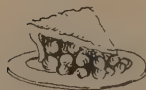
1 pint whipping cream	1 c. cold milk
-----------------------	----------------

Mix together well:

1½ c. brown sugar	pinch of salt
½ c. white sugar	vanilla
½ c. flour	¼ c. butter

Pour boiling cream mixture over this and mix well. Then add 3 c. cold milk. Pour into 4 unbaked pie shells. Bake in 425° oven for ½ hour or until done.

Ida Anna Miller (Cook)



Just when you're successful enough to sleep late, you're so old you always wake up early.

PUMPKIN CHIFFON PIE

3 eggs, separated	½ t. ginger
⅔ c. sugar	½ t. cinnamon
1½ c. canned pumpkin	½ t. nutmeg
⅓ c. milk	1 envelope unflavored gelatin
½ t. salt	¼ c. cold water

Beat egg yolks. Add ⅓ c. sugar, pumpkin, milk, salt and spices. Heat in double boiler, stirring constantly. Dissolve gelatin in cold water and add to hot mixture. Chill until slightly thickened. Beat egg whites until stiff. Add remaining ⅓ c. sugar to egg whites gradually. Fold into pumpkin mixture. Pour into baked pie shell. Chill until firm.

Martha Miller (Cook)



OLD AGE: When the gleam in your eye is just the sun on your bifocals.

PARADISE PUMPKIN PIE

1 (8 oz.) pkg. cream cheese	1 c. evaporated milk
¼ c. sugar	½ c. sugar
½ t. vanilla	2 eggs, slightly beaten
1 egg	1 t. cinnamon
1 (9") unbaked pastry shell	¼ t. ginger
maple syrup	¼ t. nutmeg
	dash of salt
1¼ c. canned pumpkin	

Combine softened cream cheese, sugar and vanilla, mixing until well blended. Add egg; mix well. Spread onto bottom of pastry shell.

Combine remaining ingredients except syrup; mix well. Carefully pour over cream cheese mixture. Bake at 350°, 1 hour and 5 min. Cool. Brush with syrup.

Sue Miller (Manager)

PEANUT BUTTER FROZEN PIES

Graham cracker crust:

1¾-2 sticks butter, melted
1½ T. sugar

2 pkgs. graham crackers, crushed

Mix well and press into pie pan.

Filling:

8 oz. cream cheese
2 c. powdered sugar
⅔ c. peanut butter

1 c. milk
9 oz. Cool Whip

Beat cream cheese and powdered sugar until smooth. Add remaining ingredients and pour into shell. Freeze. Makes 2 pies.

Lou Anna Yoder (Bakery)

PEANUT BUTTER PIE

½ c. white sugar
½ c. brown sugar
⅔ c. flour
3 eggs, beaten
4 c. milk
¼ t. salt
¼ t. vanilla
2 T. butter

Crumbs:

1½ c. powdered sugar
⅔ c. peanut butter

Mix sugar, flour, eggs, salt and ¾ c. cold milk. Pour into scalded ¾ c. milk. Stir constantly until thick. Remove from heat and cool. Makes 2 pies.

Mix powdered sugar and peanut butter to form small crumbs. Line baked pie shell with crumbs and add pudding. Top with whipped cream and sprinkle a few crumbs on top.

Ella Bontrager (Cook)

PECAN PIE

3 beaten eggs	¼ c. water
½ c. sugar	2 T. melted butter
1 T. flour	1 t. vanilla
pinch of salt	1 c. pecans
1 c. white Karo	

Beat eggs, add rest of ingredients except nuts. Put nuts in unbaked pie shell. Pour mixture over nuts. Bake at 350° for 50-60 min.

Lillian Miller (Cashier-Hostess)

PUMPKIN PIE

1½ c. pumpkin	¼ t. ginger
1 c. brown sugar	¼ t. cloves
3 eggs	1 t. cinnamon
½ t. salt	1 can Milnot
1 T. cornstarch	

Mix together first ingredients. Add milk last. Pour in unbaked pie shell. Bake at 425° for 10 min., then 350° for 30 min. or till done.

Lillian Miller (Cashier-Hostess)

PUMPKIN PIE

1 c. pumpkin	½ t. nutmeg
1 c. sugar	½ t. cinnamon
1 c. brown sugar	3 c. milk
3 T. flour	½ t. lemon
3 eggs, separated	1 t. vanilla
1 t. salt	

Mix pumpkin, flour, sugar, spices and salt. Add egg yolks, milk, lemon, and vanilla. Beat egg whites and fold into mixture. Bake at 350° until firm. Makes 2 pies.

Ada A. Schrock (Bakery)

PUMPKIN PIE

2½ c. milk	¼ t. cloves
6 eggs	¼ t. allspice
2 c. sugar	⅓ t. salt
1 T. flour	½ t. cinnamon
¼ t. nutmeg	2 c. pumpkin

Heat milk. Set aside. In bowl beat the eggs. Add remaining ingredients. Beat well. Add ½ can Carnation milk, then heated milk. Mix thoroughly. Bake at 300° for 10 min. Reduce heat and bake at 250° until set. Makes 2 (9") pies.

Mary Esther Miller (Bakery Manager)

PUMPKIN ICE CREAM PIE

Bottom of pie:

20 graham crackers
¼ c. sugar
¼ c. melted butter

Filling:

1 c. pumpkin	½ c. sugar
½ t. salt	½ t. cinnamon
¼ t. ginger	¼ t. nutmeg
1 quart vanilla ice cream	

Put graham crackers in bottom of pan. Pour pumpkin ice cream mixture on top and put in freezer. When frozen hard, cut in squares and serve.

Amanda Troyer (Waitress)

PECAN PIE

3 eggs	½ c. sugar
1 c. pecans	1 c. dark corn syrup
½ t. salt	3 T. butter

Beat eggs, add rest of ingredients and bake in pie shell. Bake at 425° for 15 min., then 350° for 30 min.

Melissa Hershberger (Bakery Cashier)



Never beat egg whites in an aluminum pan, it is sure to darken them.

PINEAPPLE-COCONUT PIE

Mix together:

1½ c. sugar	½ c. butter or margarine
1 can Angel Flake coconut	3 T. flour
3 eggs	1 small can crushed pineapple

After mixing thoroughly, bake in unbaked pie shell at 350°. Do not overbake.

Edith Herschberger (Cashier)



When bread is baking, a small dish of water in the oven will help to keep the crust from getting too hard.

RASPBERRY CREAM PIE

This recipe is for 2 pies.

$\frac{3}{4}$ c. water

$\frac{1}{2}$ c. sugar

Heat together; and while this is boiling, mix together the four following ingredients and add:

1 heaping T. Jell starch, or
or 1 level T. cornstarch
pinch salt

$\frac{1}{4}$ c. water
 $\frac{1}{4}$ t. lemon juice

Boil together until mixture is clear. Add: 4 oz. raspberry jello

Stir until the jello is well dissolved. Cool and add 2 c. fresh red raspberries.

In bottom of a baked 9" pie crust, put 2 cups of cooled vanilla pie filling. Place 1 cup raspberry pudding on top of the vanilla pie filling and top with whipped cream.

Mary Esther Miller (Bakery)



To thicken soup, add instant rice or mashed potatoes.

RHUBARB PIE

2 eggs

$1\frac{1}{4}$ c. sugar

$\frac{2}{3}$ c. cream

1 T. (heaping) flour

$\frac{1}{2}$ c. water

2 c. rhubarb, cut

Beat eggs, sugar, cream and flour. Add $\frac{1}{2}$ c. water. Beat again. Place rhubarb in unbaked pie shell and pour filling over rhubarb. Bake at 325° until set. Makes 1 pie.

Mary Esther Miller (Bakery Manager)

RHUBARB PIE

2 eggs (whites beaten and add last)
1 ¼ c. milk
¼ t. salt
¼ t. cinnamon
1 c. diced rhubarb
1 ¾ c. sugar
2 T. flour
2 T. butter

Note: Pineapple can also be used instead of rhubarb. Bake 325° till set.

Fannie Yoder (Cook)

RHUBARB CREAM PIE

2 T. butter or oleo
2 c. diced rhubarb
1 c. sugar

Cook slowly till tender. Combine:

¼ c. sugar	2 T. cornstarch
2 egg yolks, well beaten	¼ c. light cream
1/8 t. salt	

Add to rhubarb, cook till thick. Cool. Pour in baked pie shell. Top with beaten egg whites and brown lightly if desired. Bake 325° till set.

Fannie Yutzy (Pie Baker)

RHUBARB PIE

2 c. rhubarb	pinch of salt
1 ½ c. sugar	2 egg yolks
2 T. flour	water to moisten

Mix all ingredients and pour into unbaked pie shell. Bake at 425° for 15 min. Reduce heat to 350° and bake until done. Whip 2 egg whites until stiff and spread over pie. Bake until browned.

Mary Ellen Campbell (Waitress)

SOUR CREAM APPLE PIE

3 c. shoestring apples
¾ c. sugar
½ c. sour cream
1 egg, beaten
1 unbaked pie shell

3 T. flour
½ t. vanilla
½ c. applesauce
¼ t. salt

Mix flour and sugar; add vanilla, sour cream, applesauce and eggs. Beat until smooth. Stir in apples and salt. Pour into pie shell. Bake at 450° for 15 min., reduce heat to 325°. Bake about 20 min. longer. Remove from oven; sprinkle with topping crumbs. Return to oven and bake 10 min. more.

Esther Hershberger

SOUR CREAM PIE

1 c. sour cream
½ c. seedless raisins
1 c. sugar
3 egg yolks

½ t. cinnamon
¼ t. cloves
pinch nutmeg
2 egg whites

Mix all ingredients together and bake until set (like custard). When done, beat 2 egg whites until stiff. Add 1 T. sugar to egg whites and spread over top of pie. Return to oven and continue baking until egg whites are brown.

Ida Mae Schmucker (Bakery)

VINEGAR PIE

1 c. sugar
⅓ c. flour
¼ c. vinegar

1 ¼ c. water
½ t. salt

Mix together sugar, flour, vinegar, water and salt. Pour into unbaked pie shell. Sprinkle with nutmeg and dot with butter. Bake at 350° until mixture is bubbly and crust is brown (about 1 hour).

Martha Miller (Cook)

CRUMB TOPPING FOR PIES

4 c. flour	2 c. oatmeal
2 c. sugar	2 c. brown sugar
2½ c. oleo (softened)	1 c. coconut

Mix flour, oatmeal, sugars and coconut. Cut in oleo. Store in airtight container. Will keep quite awhile. Delicious on any fruit pie. Will cover approximately 6 pies.

Ruth Elaine Miller (Waitress)

NEVER FAIL PIE MERINGUE

6 T. white sugar	3 egg whites
1 T. cornstarch	dash of salt
½ c. water	

Mix cornstarch, sugar, water and salt. Cook until clear. Cool slightly. Beat egg whites until frothy. Continue beating while slowly pouring cooked mixture in. Beat 5 min. Cover cooled pie sealing edges to crust. Bake at 450° for 5-7 min. or until golden.

Rosa Borntrager (Dutch Country Gifts)

MERINGUE SHELLS

3 egg whites	½ t. cream of tartar
1 t. vanilla	dash of salt
1 c. sugar	

Let egg whites stand 1 hour to become room temperature. Add vanilla, cream of tartar, and salt, beat to soft peak. Gradually add sugar beating until stiff. Cover baking sheet with brown paper and draw 3" circles. Spread meringue on circles. Bake 1 hour at 275°, turn off oven and allow to dry 1 extra hour. Peel off paper. To store, place in plastic bag.

Ida Anna Miller (Cook)

Rosa Borntrager (Dutch Country Gifts)

FRESH BLUEBERRY GLAZE

2½ c. water

2 c. sugar

½ c. fresh blueberries

½ c. sugar

¾ c. Clear-Jel

1 t. lemon juice

½ t. salt

¾ c. water

Mix first three ingredients together in a saucepan and bring to a boil. Mix remaining ingredients and add to boiling mixture. Cook until clear. Add 1 c. canned blueberry pie filling when mixture is cold. Add 6½ c. fresh blueberries and pour into baked pie shell. Top with whipped topping. Makes 3 pies.

Mary Esther Miller (Bakery Manager)

PEACH GLAZE

4 c. water

2 c. sugar

¼ c. Clear-Jel

1 t. lemon juice

¼ t. almond extract

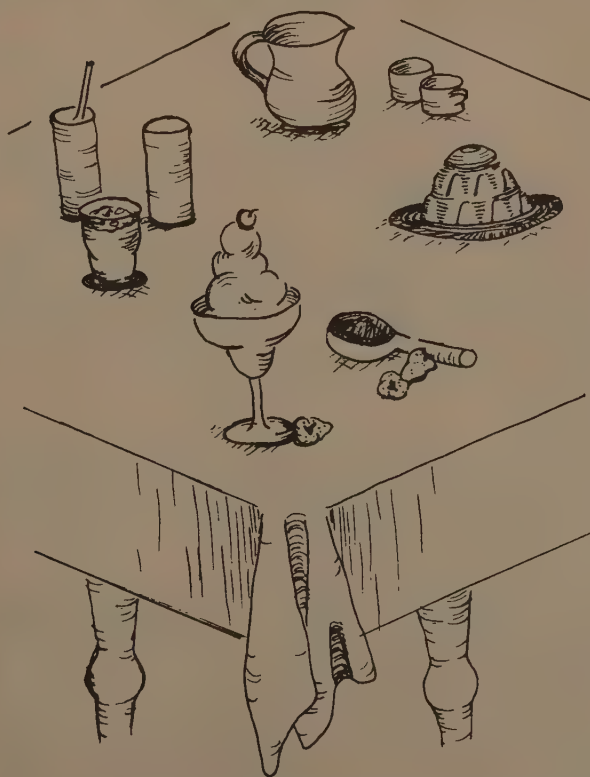
¼ c. sugar

½ c. water

Mix first two ingredients together in a saucepan and boil until sugar is dissolved. Add remaining ingredients. Cook until thick. Add 8 oz. peach jello. Mix well. Cool. Add sliced, fresh peaches and pour into baked pie shell. Top with whipped cream.

Mary Esther Miller (Bakery Manager)

Desserts, Ice Cream & Beverages



THE INGREDIENTS

The sugar we use, the taste to please
Shortening is needed, the toughness to ease
The flour, we add to make it firm
Also the eggs, under the same term.

Milk is required for some that we make
While this all depends on the quality of cake.
A dash of salt, the taste to improve
Flavoring as desired, then may be used.

The leavening is added to make it light
But recipes are required to do it right.
You prefer a nice cake, then you may trust,
That accurate measurements are also a must.

Selected

TO CLEAN LOOKING GLASSES—First wash the glass all over with lukewarm soapsuds and a sponge. When dry, rub it bright with a buckskin and a little prepared chalk finely powdered.

CHARCOAL—All sorts of glass vessels and other utensils may be purified from long-retained smells of every kind, in the easiest and most perfect manner, by rinsing them out well with charcoal powder, after the grosser impurities have been scoured off with sand and potash.

TO CLEAN VARNISHED WOODWORK—Try just plain ordinary tea, cold tea. There are many more elaborate ways of doing this work, but none do it more effectively.

TO PREVENT GLASS, EARTHEN, POTTER'S, AND IRON WARE FROM BEING EASILY BROKEN—Put dishes, tumblers, and other glass articles into a kettle; cover them entirely with cold water, and put the kettle to boil. When it has boiled a few minutes, set it aside, tightly covered. When the water is cold, remove the glassware.

Treat new earthen ware in the same way. When potter's ware is boiled, a handful or two of bran should be thrown into the water, and the glazing will resist damage by acids or salt.

If wax candles become discolored or soiled, they may be restored by rubbing them with a clean flannel slightly dipped in alcohol.

TO PREVENT LAMPS FROM SMOKING—Soak the wick in vinegar and dry it well before you use it; the lamp will then burn both sweet and brightly and give much satisfaction for the small trouble you took in preparing it.

Desserts, Ice Cream & Beverages

APPLE CRISP

1 c. flour	½ t. nutmeg
1 c. sugar	1 egg
1 t. baking powder	⅓ c. oleo, melted
¾ t. salt	½ c. pecans, chopped
1 t. cinnamon	4 c. sliced apples

Line buttered 8"×8"×2" pan with apples. Put dry ingredients together and work in egg. Add nuts. Crumble over apples. Drizzle melted margarine over crumbs. Bake at 375° for 45 min.

Esther Nisley (Bakery)

APPLE CRUMB BAKE

2 c. flour	¾ c. soft oleo
1 c. brown sugar	½ c. rolled oats

Work the above ingredients with hands as pie crust crumbs. Put half of the crumbs in a large pie pan. In a saucepan combine 1 c. brown sugar, 3 T. cornstarch, ¼ t. salt and 1 c. water. Stir well and cook until thick. Remove from heat and add 1 t. vanilla and 6 apples sliced thin. Spread the apple mixture on crumbs and put remaining crumbs on top. Bake at 350° for 50-55 min. or until done.

Laura Anna Miller (Grill Worker)

APPLE PUDDING

Melt $\frac{1}{2}$ c. butter in a 2 quart casserole dish and set aside.

Sift together:

1 c. flour	1 c. sugar
2 t. baking powder	$\frac{1}{4}$ t. salt
$\frac{1}{4}$ t. cinnamon	

Add:

1 c. milk	1 t. vanilla
-----------	--------------

Mix until blended and pour into melted butter. Don't stir, pour 2 c. applesauce in center of batter. Bake at 375° for 35-40 min.

Rosie Eash (Waitress)

BUTTERSCOTCH TORTE

6 eggs, separated	2 t. vanilla
$1\frac{1}{2}$ c. sugar	2 c. graham cracker crumbs
1 t. baking powder	1 c. pecans

Beat egg yolks well. Add sugar, baking powder and vanilla, mix well. Beat egg whites until real stiff. Fold in crumbs, nuts and egg whites. Bake at 350° for 25-30 min. until medium brown. After cooled, put 2 pkgs. Dream Whip, prepared on top, then dribble syrup over top, will cover almost completely.

Syrup:

$\frac{1}{4}$ c. melted butter	1 T. flour
1 c. brown sugar	1 t. vanilla
1 egg, well beaten	$\frac{1}{4}$ c. water

Cook until thickened, cool.

Marlene Eash (Cook)

BREAD PUDDING

Use approximately 10-12 rolls (day old) or rolls and bread enough to fill a 9×13 pan. Cut up rolls and bread, put in pan; meanwhile heat 5 c. milk, remove from heat and add:

2 c. sugar
10 eggs, beaten
1 T. vanilla

Mix and add this to rolls, pouring mixture over top. Sprinkle cinnamon or nutmeg over top and bake, uncovered at 350° until set and browned. Serve hot with lemon sauce over top.

Lemon Sauce:

Heat ¼ c. Real Lemon, approximately ½ c. sugar, 1 qt. hot water, pinch of salt, and a few drops of yellow food coloring. Thicken sugar and lemon to suit your taste.

Lydia Ann Miller (Head Cook)

BLUEBERRY COBBLER

Bring to boil:
6 c. fruit
9 c. water
3 c. sugar
3 T. Real Lemon
3 T. cinnamon
1 c. Clear-Jel, dissolve
in water. Boil a few minutes.
Put in two 9×13 pans

Mix dry ingredients:
3 c. sugar
4½ c. flour
1½ t. salt
6 t. baking powder
Add:
3 eggs
¾ c. shortening
1 c. milk
Drop by T. on thickened fruit

Bake at 350° for approximately 40 min.

Lydia Ann Miller (Head Cook)

BERRY TAPIOCA

½ c. tapioca	1 t. lemon juice
¼ t. salt	½ c. sugar
3 c. boiling water	1 t. butter
2 c. berries, crushed & sweetened	

Cook tapioca and salt in water for 15 min. or until tapioca is clear, stirring frequently. Add sugar and butter. Remove from heat. Add berries and lemon juice. Chill. Serve with whipped cream.

Rose Schrock (Baker)



Dishes that have become brown from baking may have that stain removed by soaking in strong borax and water.

BANANA SPLIT DESSERT

Mix, then put in bottom of pan and chill:

1 stick oleo, melted	2 c. graham cracker crumbs
----------------------	----------------------------

Beat together:

2 eggs	2 c. powdered sugar
2 sticks oleo	1 t. vanilla

Put on top of graham crackers. Split 6 bananas (dip in pineapple juice). Lay on top of 2nd mixture, add drained crushed pineapple. Next add drained strawberries. Add a 9 oz. tub of Cool Whip and nuts on top of that.

Edna Nissley (Waitress)

BUSTER BAR DESSERT

1 pkg. Oreo cookies (dark)
1 gallon ice cream
1 large container Cool Whip
2 c. peanuts
chocolate syrup

Crush Oreo cookies; not too fine. Put about $\frac{1}{2}$ of crumbs in 9×13 pan, or larger if you have one. Slice $\frac{1}{3}$ ice cream for next layer. Dribble chocolate syrup on top. For 3rd layer, crush peanuts or leave whole and sprinkle $\frac{1}{2}$ on top. Spread on $\frac{1}{2}$ of the Cool Whip.

Repeat layers, reserving $\frac{1}{2}$ c. cookie crumbs for the top. Freeze and serve.

Mary Esther Mast (Waitress)

BUSTER BARS

Crush 15 oz. of Oreo cookies, mix with $\frac{1}{2}$ c. butter. Press to form a crust. Spread $\frac{1}{2}$ gallon of softened French vanilla ice cream.

Sprinkle $1\text{-}1\frac{1}{2}$ c. of Spanish peanuts (best results if this is made day before and frozen).

Bring to a boil: 2 c. powdered sugar, $\frac{1}{2}$ c. margarine, 6 oz. chocolate chips, large can Pet Milk (12 oz.). Boil for 8 min., stirring constantly. Cool and spread over the first 3 layers and freeze immediately.

Arlene Miller (Waitress)



When making soup, remember the maxim: *Soup boiled is soup spoiled.* The soup should be cooked gently and evenly.

BUTTERFINGER DESSERT

2 c. graham crackers, crushed
1 c. soda crackers, crushed

½ c. butter or margarine, melted

Mix together and put ½ of mixture into 9" × 13" pan.

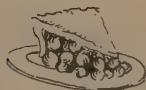
2 pkgs. vanilla instant pudding
2 c. milk

1 qt. vanilla ice cream,
softened slightly

Mix together with beater and pour over crumb crust. Cover with Cool Whip and add rest of crumbs. Crush 3 large Butterfingers and sprinkle over top. Refrigerate or freeze.

Ginger Yoder (Waitress)

Edna Borntrager (Head Cook, evening)



To avoid lumps in batter, add a pinch of salt to the flour before it is wet.

BAKED RHUBARB CRUNCH

3 c. diced rhubarb
1 T. flour
1 c. brown sugar
1 c. quick oats
¾ c. butter

½ c. white sugar
½ t. nutmeg
¾ c. flour
½ t. salt

In bottom of greased pan, place thoroughly mixed rhubarb, white sugar, 1 T. flour and nutmeg. Combine brown sugar, remaining flour, oats and salt, cut in butter as you would for pastry and sprinkle on top of rhubarb mixture. Bake 30-40 min. at 375° or until crisp and nicely browned.

Katie Miller (Dutch Country Gifts)

Laura Anna Miller (Grill Worker)

CREAMY BAKED CHEESECAKE

- | | |
|----------------------------------|--|
| ¼ c. margarine or butter, melted | 1 (14 oz.) can Eagle Brand |
| 1 c. graham cracker crumbs | Condensed Milk |
| ¼ c. sugar | 3 eggs |
| 2 (8 oz.) pkgs. cream cheese | ¼ t. salt |
| 1 (8 oz.) container sour cream | ¼ c. Real Lemon reconstituted
lemon juice |

Preheat oven to 300°. Combine margarine, crumbs and sugar, pat firmly on bottom of buttered 9" springform pan. In large mixer bowl, beat cheese until fluffy. Beat in Eagle Brand, eggs and salt until smooth. Stir in Real Lemon. Pour into prepared pan. Bake 50-55 min. or until cake springs back when lightly touched. Cool to room temperature; chill. Spread sour cream on cheesecake. Garnish as desired. Refrigerate leftovers.

Rhoda Troyer (Typist)

CHERRY DELIGHT

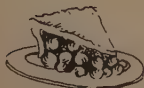
- 2 c. graham cracker crumbs
¼ lb. melted margarine

Make above for bottom crust.

2 envelopes Dream Whip, make according to directions. Add 1½ c. powdered sugar and 1 t. vanilla.

Beat in an 8 oz. pkg. Philadelphia cream cheese. Spread on crust. Then top with 1 quart of cherry pie filling or any fresh fruit filling. Raspberries are also delicious if seeds are removed and thickened with minute tapioca.

Sylvia Arlene Slabaugh (Cook)



When cream will not whip, add the white of an egg to your cream. Chill it and it will whip.

CHOCOLATE COCONUT DESSERT

1 (6 oz.) pkg. chocolate chips
1 (13 oz.) can evaporated milk
1 (10½ oz.) pkg. miniature marshmallows
1½ c. flaked coconut
6 T. margarine
2 c. crispy rice cereal, crushed
1 c. nuts, chopped
½ gal. vanilla ice cream

In saucepan melt chocolate in milk. Bring to boiling, boil for 4 min. or till thickened, stirring constantly. Add marshmallows and stir till melted. In skillet, cook and stir coconut in margarine till lightly browned. Stir in cereal and nuts. Spread 3 c. of cereal mixture in bottom of 9×13 cake pan. Cut ice cream in half lengthwise and then horizontally into 12 slices, making a total of 24 slices. Arrange half the ice cream over cereal. Spread half the chocolate mixture. Repeat layers. Top with remaining cereal mixture. Cover and freeze till firm. Makes 16 servings (You may want to make 1½ batches of the coconut mixture instead of only one).

Sharon Boley (Waitress)

CHOCOLATE DESSERT

1 stick butter
½ c. chopped nuts

1 c. flour

Blend and press in 9×13 pan. Bake at 350° for 10 min. and cool.

Mix:

1 (8 oz.) pkg. Philadelphia cream cheese
1 c. powdered sugar
1 c. Cool Whip

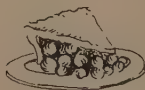
Blend and spread on cool crust. Add:

3 c. milk
1 box chocolate fudge pudding

1 box milk chocolate pudding

Cook only to boil stage. Cool, spread on cheese filling. Top with Cool Whip and nuts.

Bonnie Schrock (Gift Shop)



To keep cauliflower a bright white, add a little milk during cooking.

CREAM CHEESE TURNOVERS

4 oz. cream cheese
1 c. flour

½ c. butter

Combine cheese and butter. Add flour and work with pastry blender or fingers until smooth. Chill well, about 2 hours. Roll dough to 1/8" thickness on floured surface. Cut into rounds with a 3" cutter, place a teaspoonful of filling on each and fold over. Crimp edges with a fork. Prick top with a fork. Place on ungreased cookie sheet and bake at 450° for 10-15 min. or until lightly browned. Serve warm. Yields about 3 dozen.

Filling:

1 onion, finely chopped
½ lb. fresh mushrooms, finely
chopped
¼ t. thyme
pinch of pepper

3 T. butter
½ t. salt
2 T. flour
¼ c. cream

Saute onions in butter; add mushrooms, stirring constantly for about 5 min. Add seasoning, sprinkle with flour, stir in cream, stir until thickened. This is a great hors d'oeuvre for holiday parties.

Carolyn Mast (Waitress)



Don't discard celery leaves; dry them, then rub leaves through a sieve for powder that can be used to flavor soups, stews and salad dressings.

CREAM STICKS

2 pkg. dry yeast soaked in 1 c. warm water

1 c. milk (scalded)

2 eggs, well beaten

½ c. butter or oleo

1 t. salt

⅔ c. sugar

6 c. flour

Put butter, sugar, eggs, and salt into scalding milk. Let cool, then add yeast then flour and let rise once. Roll out and cut in strips. Fry in deep fat. Make a slit in side and fill with filling while still warm.

Filling: Mix and set aside.

2½ c. powdered sugar

¼ t. salt

1 egg white, beaten

Boil 1 Minute:

2 T. water

½ c. white sugar

Add to first mixture. Then add 1 t. vanilla and ½ c. Crisco.

Elmina Troyer (Waitress)

DELICIOUS DELIGHT

Mix together:

2 c. brown sugar

½ c. margarine

1 c. flour (save 1 c. of crumbs)

Beat together and add to crumb mixture:

1 egg, beaten

1 t. soda

1 t. salt

1 t. vanilla

1 c. milk

Place this mixture in a greased 9×13 pan. Sprinkle ½ c. chocolate chips, then ⅓ c. nuts on top. Then sprinkle on remaining crumbs. Bake at 350° for 20-25 min. Serve with whipped topping or ice cream.

Edna Borntrager (Head Cook, evening)

DESSERT IN A MINUTE

1 large can fruit cocktail
2 pkgs. instant vanilla pudding

1 large can pineapple chunks

Mix these 3 items together and stir well. Then fold in 1 container Cool Whip. Ready to serve.

Beth Ann Yoder (Busser)

DELICIOUS PINEAPPLE RINGO

1 can pineapple rings
1 c. whipping cream

1 can Borden's Eagle Brand milk

Set unopened can of Eagle Brand milk into pan of water. Bring to a boil and boil for 2 hours. Remove milk and refrigerate till cold. When cold, remove both ends of can and slice. Place one pineapple ring on each slice of milk. Top with whipped cream and maraschino cherries.

Edna Fern Schmucker

DANISH DESSERT

Bring to boil 2 c. fruit juice or water.

Combine:

1 (3 oz.) box gelatin (match flavor to fruit)
 $\frac{2}{3}$ c. sugar
3 T. cornstarch
pinch of salt

Make a paste with 1 c. juice or water. Stir into boiling liquid. Cook until thick and clear (about 1 min.).

Mary Ellen Yutzey

ELDERBERRY POTPIE

Mix: 2½ c. flour, 1 t. salt, 2 t. baking powder. Cut in 1 c. shortening adding enough milk to make dough you can roll out. Roll out ½ of dough and place in greased 9×12 pan.

Mix: 1 c. sugar, ½ c. flour with a little water to make paste and add 1 c. elderberries. Pour on top of dough. Roll out remaining dough and cut in small squares. Arrange ½ of squares on top of elderberries. Next sprinkle on 1 c. elderberries and 1 c. sugar. Top with remaining dough squares. Bake at 425° for 10 min. Reduce heat to 350° and bake 30-40 min.

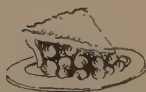
Rosa Borntrager (Dutch Country Gifts)

EASY CHERRY DELIGHT

1 large can cherry pie filling
1 (8 oz.) container Cool Whip
1 (16 oz.) can crushed pineapple, drained
1 (14 oz.) can Eagle Brand

Mix everything together and stir well until blended.

Diane Robinson (Waitress)



DIRTY DISHES

Thank God for dirty dishes,
They have a tale to tell;
While others may go hungry,
We're eating very well.
With Home, Health, and Happiness,
I shouldn't want to fuss;
By the stack of evidence
God's been very good to us.

FROZEN PUDDING DESSERT

1½ c. crushed Rice Chex

¾ c. coconut

¾ c. brown sugar

⅓ c. chopped nuts

½ c. melted butter

Mix all of the above ingredients together and press into the bottom of a 9×13 pan.

2 small boxes instant pudding (any flavor)

2 c. milk

1 quart vanilla ice cream

⅔ c. peanut butter

Mix together and pour over crust and freeze.

Cheryl Troyer (Cashier, Gift Shop)

FRUIT PIZZA

1 tube of Pillsbury sugar cookie dough. Slice thin and press on a pizza pan. Bake 10-12 min. Cool.

2nd Layer:

8 oz. pkg. cream cheese

1 medium Cool Whip

Mix together (if it's too stiff add a little pineapple juice to make it creamy). Spread on top of cookie dough.

3rd Layer:

Fruits: pineapple chunks, banana, strawberries, peaches sliced, mandarin oranges, cherries, blueberries and arrange any way you like on top of pizza.

Rosalie Bontrager
Essenhaus Country Inn (Manager)

FRUIT PIZZA

Cream together:

½ c. melted butter
1 egg

¾ c. sugar
1 ⅜ c. flour

Then add:

1 t. cream of tartar
¼ t. salt

½ t. baking soda

Bake at 350° for 8-10 min.

Take:

8 oz. cream cheese
2 t. pineapple juice

½ c. sugar

Mix and spread on cooled crust. Add any fruit you want on top of cream cheese. Mix fruit juice and water to make 1 c. Add 3 T. cornstarch. Cook until thickened. Pour over apples, cherries, strawberries, blueberries, grapes, bananas, etc.).

Janet Mast (Assistant Decorator)

FROZEN PUMPKIN PARFAIT SQUARES

1 ½ c. graham cracker crumbs
¼ c. melted butter
¼ c. sugar
½ c. chopped pecans
1 quart vanilla ice cream
¼ t. ginger

1 ½ c. canned pumpkin
½ c. brown sugar
½ t. salt
1 t. cinnamon
1/8 t. cloves

Combine crumbs, butter, sugar and nuts. Press mixture firmly against sides and bottom of a 9" square pan. Bake at 375° for 8 min. Cool. Soften ice cream to custard consistency. Stir in pumpkin, brown sugar and spices. Pile into cooled crumb crust. Freeze until hard. Remove from freezer 5-10 min. before serving. Cut into squares. Garnish with whipped cream and nuts.

Laura Anna Miller (Grill Worker)

FROZEN MOCHA CHEESECAKE

1 $\frac{1}{4}$ c. chocolate wafer cookie crumbs (about 24 cookies)

$\frac{1}{4}$ c. sugar

$\frac{1}{4}$ c. margarine or butter, melted

1 (8 oz.) pkg. cream cheese, softened

1 (14 oz.) can Eagle Brand sweetened condensed milk

$\frac{2}{3}$ c. chocolate flavored syrup

2 T. instant coffee

1 t. hot water

1 c. whipping cream (whipped)

In small bowl, combine cookie crumbs, sugar and margarine. Pat crumbs in a 9×13 pan (sides and bottom). Chill. In large bowl, beat cream cheese until fluffy, add Eagle Brand milk and chocolate syrup. In small bowl dissolve coffee in hot water, add to cream cheese mixture, mix well. Fold in whipped cream. Pour in prepared pan, cover. Freeze for 6 hours or until firm. Garnish with additional chocolate crumbs if desired. Return leftover to freezer.

Katie Miller (Dutch Country Gifts)



To reduce odor while cooking cabbage, place a small cup of vinegar on the range or add a wedge of lemon to the pot.

GLAZED FRUIT

Drain canned fruit (peaches, pears or fruit cocktail). Measure juice and heat in saucepan.

Meanwhile, dissolve Clear-Jel in a little water. (Using 1 rounding T. Clear-Jel to 1 c. fruit juice). Add dissolved Clear-Jel to hot juice and cook till clear. Add a few drops of yellow food coloring. Cool and pour back over fruit.

Lydia Ann Miller (Cook)

HEAVENLY HASH

- | | |
|--|-------------------------------|
| 2 c. miniature marshmallows | ¼ c. slivered almonds |
| 2 c. cooked rice, chilled | 1 c. heavy cream |
| 1 (8¼ oz.) can crushed pineapple,
drained | ¼ c. sugar |
| | ½ c. maraschino cherry halves |

Combine marshmallows, rice, fruit and nuts. Whip cream, gradually adding sugar and vanilla; fold into rice mixture. Chill. 8 servings.

Sue Miller (Manager)



One of the mysteries of life is how the boy who wasn't good enough to marry your daughter can be the father of the smartest grandchild in the world.

HEATH BAR DESSERT

- 2 (3 oz.) pkgs. vanilla instant pudding
- 2 pints vanilla ice cream, softened
- 2 c. milk

Mix pudding and milk together until thick. Add soft ice cream.

Crust:

- | | |
|-----------------------------|---------------------|
| 2 c. Ritz crackers, crushed | ½ c. butter, melted |
| 1 T. sugar | |

Mix and press tightly into a 13"×9"×2" pan. Pour ice cream mixture on top of crust. Top with whipping cream and 1 crushed Heath bar. Store in refrigerator, Add some crushed Heath bar to filling, if desired (takes about 3 Heath bars for entire recipe).

Denise Bontrager (Waitress)

HEATH BAR PUDDING

¼ lb. butter	1½ c. sugar
3½ c. milk	⅓ c. cornstarch
3 T. brown sugar	¼ c. milk
whipped topping	3 Heath bars

Brown butter, then add sugar and milk. Combine cornstarch, brown sugar and ¼ c. milk and blend together with butter mixture. Cook until thick. Cool, then add whipped topping and crushed bars.

Sharon Boley (Waitress)

HOT FUDGE PUDDING

Sift together into bowl:

1 c. sifted flour	2 t. baking powder
¼ t. salt	¾ c. sugar
2 T. cocoa	

Stir in:

½ c. milk
2 T. shortening, melted

Blend in: 1 c. nuts

Spread in 9" square pan. Sprinkle with mixture of:

1 c. brown sugar
4 T. cocoa

Pour over entire batter: 1¾ c. hot water. Bake at 350° for 45 min. During baking, cake mixture rises to top and chocolate sauce settles to bottom. Invert square of pudding on dessert plates. Dip sauce from pan over each square. Or the entire pudding can be inverted in a deep serving platter. Serve warm with whipped cream or ice cream.

Mary Esther Mast (Waitress)

ICE CREAM DESSERT

1 (12 oz.) vanilla wafers (crushed)
½ c. butter or margarine, melted

Mix together, put in loaf cake pan and set aside.

Melt in a saucepan:

¾ c. oleo

4 squares German sweet chocolate

Take off heat and add:

3 c. powdered sugar

4 egg yolks, beaten

Beat till well mixed. Beat egg whites till stiff. Fold in chocolate mixture. Pour over crumbs and freeze. This mixture will not freeze hard. Soften ½ gal. vanilla ice cream and spread over top and freeze till firm. Some crumbs may be kept for on top if desired. Cut in squares and serve.

Susanna Miller (Cook)

ICE CREAM SANDWICHES

3 eggs

1 c. cream

½ c. sugar

Separate eggs, beat egg yolks until light and thick. Add sugar and beat well. Beat cream until thick, last beat egg whites, fold all three together and put on graham cracker squares that have been put in a 9×13 pan. Top with another layer of graham cracker squares, freeze. Riches topping can be used instead of cream and only ¼ c. sugar.

Sharon Miller (Cook)

ICE CREAM SUNDAE

Add 4 c. sugar to 2 c. finely mashed fruit (fresh raspberries, strawberries, pineapple or cherries). Stir till sugar is dissolved as much as possible. Then add ½ bottle Certo and stir till well blended and thick. Store in refrigerator or freezer.

Laura Anna Miller (Grill Worker)

JELLO TAPIOCA

6 c. boiling water	1 c. baby pearl tapioca
pinch of salt	1 T. vanilla
1 box (6 oz.) any kind jello	

Prepare jello as directed on package and put in pan to set. Cook tapioca in water with salt, then add 1 c. sugar, or more to suit taste. Cool. Then add: 2 c. topping (Riches) whipped, vanilla and cube jello and add to tapioca. Ready to serve.

Lydia Ann Miller (Cook)

LEMON CREAM DESSERT

1 c. graham cracker crumbs	3 T. brown sugar
3 T. butter, melted	1 (6 oz.) lemonade concentrate
1 can Eagle Brand milk	1 pkg. Dream Whip

Combine crumbs, sugar and butter for crust. Pat into 8" square pan. Beat lemonade and milk. Fold in whipped topping. Pour onto graham crust. Freeze.

Esther Hershberger

MAPLE SPONGE

First Part:

1 envelope Knox Gelatin	1½ c. cold water
2 c. brown sugar	½ c. hot water
1 c. chopped crushed peanuts	

Second Part: **Custard**

½ c. sugar	2 c. milk
1 T. flour	2 egg yolks
pinch salt	

Cook and cool. Add the two parts together and add whipped cream.

Sue Miller (Manager)

ORANGE SHERBET DESSERT

2 sm. or 1 lg. box orange jello	2 c. boiling water
¼ c. sugar	1 c. Riches topping
1 can mandarin oranges, drained	1 pt. orange sherbet ice cream
some small marshmallows	

Mix jello and sugar with water. When jello is starting to set fold in whipped topping and oranges. Then add orange sherbet and marshmallows.

Doris Yoder (Dishwasher)

OREO MINT DESSERT

Make two days ahead so marshmallows and mints will melt.

Crust:

20 crushed Oreo cookies, put in bottom of 9×12 cake pan.

Filling:

16 oz. Cool Whip	2 c. miniature marshmallows
1 ¼ c. crushed dinner mints	

Mix and pour over crust. Sprinkle 8 crushed Oreo cookies on top.

Erma Bontrager (Manager of Country Cupboard)



TEACHER (*pointing to a deer at the zoo*): "Curtis, what is that?"

CURTIS: "I don't know."

TEACHER: "What does your mother call your father?"

CURTIS: "Don't tell me that's a louse!"

ORANGE TAPIOCA PUDDING

2 boxes tapioca vanilla pudding
1 (3 oz.) box orange gelatin
3 c. water

Cook until thick. Cool completely, then add:

11 oz. can mandarin oranges, drained
13¼ oz. can crushed pineapple, drained
1 c. miniature marshmallows
1 pt. whipping cream, whipped or 8 oz. Cool Whip

Chill till set.

Lou Anna Yoder (Bakery)
Rosa Borntrager (Dutch Country Gifts)
Sharon Miller (Cook)

ORANGE BALLS

14 oz. box Vanilla Wafers (crushed)
1 box confectioners sugar
6 oz. can frozen orange juice (thawed)
1 c. chopped nuts

Mix together and form balls. Roll in coconut. Place in refrigerator until set. Place in candy tin or covered dish.

Mary Miller (Waitress)

OREO ICE CREAM DESSERT

1 lb. pkg. Oreo cookies, crushed
1 (8 oz.) Cool Whip, thawed
½ gallon vanilla ice cream, softened

Mix all together and put in 13×9 pan and freeze.

Marlene Eash (Cook)

PEANUT DELIGHT

1st layer: $\frac{2}{3}$ c. chopped peanuts or pecans
 1 c. flour
 $\frac{1}{2}$ c. butter

Blend and bake at 350° for 20 min. Cool.

2nd layer: $\frac{1}{3}$ c. peanut butter (optional)
 1 (8 oz.) pkg. cream cheese
 1 c. powdered sugar
 2 c. Cool Whip

Cream together all of the above.

3rd layer: 1 box vanilla pudding
 1 box chocolate pudding or pistachio (instant)
 3 c. milk

4th layer: Top with Cool Whip, $\frac{1}{3}$ c. peanuts and shredded Hershey bar.

Edna Bontrager (Head Cook, evening)
Mary Miller (Waitress)
Ella Bontrager (Cook)
Wilma Weaver (Waitress)
Rosie Eash (Waitress)

POPSICKLES

1 small box jello
2 c. boiling water
1 c. sugar

Stir until dissolved. Add 1 package Kool-Aid, same flavor as jello and 2 c. cold water.

Ruth Ann Bontrager (Busser)

PUMPKIN TORTE

24 graham crackers

$\frac{1}{3}$ c. sugar

$\frac{1}{2}$ c. margarine

Press in a 9" $\times$ 13" pan.

Add:

2 eggs, beaten

$\frac{3}{4}$ c. sugar

8 oz. cream cheese

Mix and pour over graham crackers. Bake at 350° for 20 min.

Cook till thickened.

2 c. pumpkin

1 T. cornstarch

3 egg yolks

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ c. milk

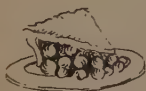
$\frac{1}{2}$ t. salt

2 t. cinnamon

Add 1 package Knox gelatin dissolved in $\frac{1}{4}$ c. cold water. Add 3 beaten egg whites, fold into cooled mixture.

Lillian Miller (Cashier)

Elma Miller (Waitress)



Cut liver into strips like french fries. Coat the liver strips in a bag of seasoned cornmeal and cracker crumbs. Then fry it in deep fat. Only take a minute or two for frying—they are very tender.

PUMPKIN DESSERT

Crust:

1 c. flour
1 c. coconut
¼ c. sugar
½ c. soft oleo

(Optional Crust)

½ c. quick oats (uncooked)
½ c. brown sugar
½ c. soft oleo
1 c. flour

Mix and press into 9×13 ungreased pan. Bake at 350° for 15 min.

Topping:

1 (1 lb. 3 oz.) can pumpkin
4 eggs, beaten
1 t. vanilla

½ c. canned milk
2 t. pumpkin pie spice
½ t. salt

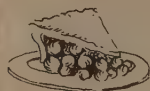
Mix together and pour into baked shell. Bake at 350° for 40 min. Before serving, top with whipped cream.

Mary Miller (Waitress)



PROOF

If radio's slim fingers
Can pluck a melody
From night and toss it over
A continent or sea;
If the petaled white notes
Of a violin
Are blown across a mountain
Or a city's din;
If songs, like crimson roses,
Are culled from the thin blue air,
Why should mortals wonder
That God hears and answers prayer?



SPOONS TARNISHED BY EGGS—Spoons used for eggs get discolored and tarnished by the sulphur in the egg uniting with the silver as soon as it is moistened by saliva. This tarnish is easily removed by rubbing it with table salt or a little hartshorn (ammonia).

PUMPKIN DESSERT

1st layer: 1 c. flour
 ½ c. oleo
 ½ c. pecans

Mix the above together and press into 9×13 cake pan. Bake at 350° for 15 min. Cool.

2nd layer: 8 oz. cream cheese
 1 c. powdered sugar
 1 c. Cool Whip

Mix well and spread on first layer.

3rd layer: 1 c. pumpkin	dash of nutmeg
½ c. sugar	1 t. cinnamon
2 T. flour, heaping	1 t. vanilla
2 eggs	2 small boxes vanilla pudding (not instant)
4 c. milk	

Beat together well. Cook until thick. Stir occasionally until cool. Pour over layers in cake pan. Top with Cool Whip.

Cheryl Troyer (Cashier, Gift Shop)

PRETZEL TORTE

2 c. crushed pretzel sticks
½ c. sugar

1½ sticks margarine, melted

Line or sprinkle crumbs in a 9×13 pan. Bake 4-5 min. at 350°. Save a few crumbs for the top.

2 pkgs. Dream Whip topping
8 oz. cream cheese

1 c. powdered sugar

Whip Dream Whip, cream cheese, and powdered sugar. Put this mixture on top of crust. Cover with 2 cans of fruit filling . . . cherry, blueberry, etc. or prepare 3 oz. strawberry jello and add 1 pt. strawberries when partially set and pour over cheese mixture.

Lois Landis (Cook's Helper)

Edna Fern Schmucker (Bakery)

PARADISE DESSERT

Cream together:

¼ c. melted butter
1 egg

1 c. powdered sugar

Crush 18 graham crackers. Spread ⅓ of them in a dish. Pour in butter mixture. Use another ⅓ of crumbs on top. Then pour in mixture of:

1 c. cream, whipped

pinch of salt

1 c. drained fruit

¼ c. chopped nuts

1 pkg. Philadelphia cream cheese

2 T. sugar

1 t. vanilla

Spread remaining crumbs on top and chill.

Ida Mae Schmucker (Pie Baker)

PINEAPPLE ORANGE CREME (low calorie)

1 c. graham cracker crumbs	1 egg white
1 T. soft butter	1 T. lemon juice
½ c. nonfat dry milk	¼ c. sugar
½ c. well-chilled orange juice	
1 can (8 oz.) unsweetened crushed pineapple, drained	

Mix graham cracker crumbs and butter. Reserve ⅓ c. crumb mixture; press remaining crumb mixture in ungreased baking pan, 8×8×2.

In mixer bowl, beat dry milk, orange juice, beat for 3 minutes at high speed. Blend in sugar on low speed, about ½ minute. Fold in pineapple. Pour into pan; sprinkle with reserved crumb mixture. Freeze at least 8 hours. Makes 9 servings (110 calories each).

Barbara Bainter (Cleaning Service)

RASPBERRY FREEZE

¼ c. honey	1 c. banana slices
1 (8 oz.) pkg. cream cheese	2 c. miniature marshmallows
1 (10 oz.) pkg. frozen raspberries, partially thawed	1 c. heavy cream, whipped

Gradually add honey to cream cheese, mixing until well blended. Stir in fruit; fold in marshmallows and whipped cream. Pour into 9" square pan. Freeze. Place in refrigerator 30 min. before serving. Makes 9 servings.

Variation: Pour mixture into ten 5 oz. paper cups; insert wooden sticks in center. Freeze. Frozen salads should "temper" in the refrigerator before serving, so they thaw slightly for a more edible consistency.

Sue Miller (Manager)

RICE KRISPY DESSERT

¼ c. corn syrup
2 T. firmly packed brown sugar

3 T. butter

Cook on low heat until it boils. Add 2½ c. Rice Krispies and press mixture into a 9" pie pan.

¼ c. peanut butter
¼ c. Hershey syrup

3 T. corn syrup

Mix together and spread on crust. Place in freezer until hard. Fill with one quart of soft vanilla or chocolate ice cream. Let stand at room temperature for 10 min. before serving.

Ginger Yoder (Waitress)



If you don't want your children to hear what you're saying, pretend you're talking to them.

RHUBARB DELICIOUS

1 c. flour
5 T. powdered sugar

½ c. butter or oleo
½ c. chopped nuts

Mix above ingredients and press into ungreased 9×9 pan. Bake 15 min. at 350°. Beat 2 egg yolks, add 1½ c. sugar, ¼ c. flour, ¾ t. salt and 2 c. finely chopped rhubarb. Pour into baked crust and bake 35-40 min. more at 350°. Then whip the 2 egg whites, sweeten to taste, spoon on top and return to oven until lightly browned. Cool and serve.

Norine Borkholder (Cook)

STRAWBERRY PINEAPPLE JELLO

- 1 can (8¼ oz.) crushed pineapple in syrup, drained
- ¼ c. chopped pecans
- ½ c. sour cream
- 1 T. sugar
- 1 (3 oz.) pkg. strawberry flavor gelatin
- 1 c. boiling water
- 2 c. ice cubes
- 1½ c. sliced strawberries, chilled

Combine pineapple, pecans, sour cream and sugar, set aside. Dissolve gelatin in boiling water. Add ice cubes and stir constantly until gelatin starts to thicken, about 3 to 5 min. Remove any unmelted ice. Fold in strawberries. Spoon half the gelatin mixture into 6 or 8 parfait glasses. Add pineapple mixture and top with remaining gelatin. Chill until set, about ½ hour. Garnish with additional strawberries.

Barbara Bainter (Cleaning Service)

SWEETHEART PUDDING

Crust: Mix and put ¾ of it in bottom and sides of an oblong baking dish.

- 20 graham crackers, crushed fine
- ½ c. soft butter
- ½ c. brown sugar

Custard: Mix together and cook:

- 3½ c. milk
- ½ c. sugar
- 3 egg yolks
- 1 t. vanilla
- 4 T. flour

Pour into prepared dish.

Meringue: 3 egg whites (stiffly beaten)
¼ t. cream of tartar

Put over custard and add remaining crumbs. Brown in oven for 20-25 min. at 350°.

Alma Hershberger (Bakery)
Doris Miller (Waitress)
Mary Esther Lehman (Busser)



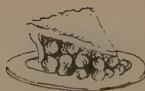
When serving cream soup, beat for a few seconds with your egg beater before heating and you'll have soup that's every so wonderfully smooth.

STRAWBERRY PRETZEL DESSERT

2 c. crushed pretzels	2½ c. boiling water
3 T. sugar	½ c. powdered sugar
¾ c. melted margarine	1 (8 oz.) pkg. cream cheese
1 pkg. whipped topping	1 (6 oz.) strawberry gelatin
2 c. mini marshmallows	1 (10 oz.) pkg. frozen strawberries

Mix first 3 ingredients in 9×13 pan. Bake 15 min. at 350° (will look bubbly). Set aside to cool. Cream cheese, softened. Add powdered sugar. Prepare whipped topping, fold into cream cheese and powdered sugar. Fold in marshmallows. Spread over baked layer. Dissolve gelatin in boiling water. Stir in strawberries. Chill until slightly thickened. Spread over cream cheese layer. Chill. This is good to make the day before. Serves 16 to 20.

Rosa Miller (Bakery)
Edna E. Bontrager (Cook)
Ruth Elaine Miller (Waitress)
Sharon Miller (Cook)
Luella Yoder (Cook)



When slicing a warm, baked ham, place several thicknesses of paper towels under the cutting board—this catches the juices. When finished, you can just roll up towels and toss in trash.

STRAWBERRY-SOUR CREAM CREPES

12 crepes	2 c. sour cream
$\frac{1}{3}$ c. sugar	2 c. sliced strawberries
confectioners' sugar	

Make the crepes using the Sweet Crepe Batter. Set aside. Beat together the sour cream and sugar. Fold in the strawberries. Fill each crepe with the mixture and fold over. Sprinkle with confectioners' sugar and serve. Serves 6.

Sweet Crepe Batter:

2 eggs	$\frac{1}{2}$ t. salt
2 egg yolks	2 T. sugar
$\frac{1}{2}$ c. water	1 $\frac{1}{4}$ T. melted butter or
$\frac{3}{4}$ c. milk	vegetable oil
1 $\frac{1}{4}$ c. plain flour	1 T. brandy

Beat the eggs with the egg yolks, then mix with the water and milk beating by hand or in an electric blender. Sift together the flour, salt and sugar. Gradually add to the egg and milk mixture. Add the melted butter or vegetable oil and the brandy. Blend thoroughly. If mixing by hand, pour the batter through a sieve. Set aside and allow to stand for at least an hour before using. If the mixture is too thick, add a little milk and mix well. Pour one or two T. of the batter (depending on the size of the pan) in the center of a hot lightly oiled frypan. Tilt the pan to spread the batter and cook until the top is dry. Turn over and cook on the other side for 15 seconds. Makes 12.

Rhoda Troyer (Typist)



If you eat soup with a plastic spoon, it will cool faster. Metal spoons retain the heat.

TAPIOCA PUDDING

5 c. water (hot)	1 c. tapioca
$\frac{3}{4}$ c. white sugar	1 c. brown sugar
2 eggs (beaten)	$\frac{1}{2}$ c. cold water
1 T. melted browned oleo	1 t. vanilla

Add tapioca to water and cook till clear. Add $\frac{1}{2}$ cold water, sugar and egg mixture. Add oleo and vanilla. When cool add about 2 c. whipped cream. Also pineapple and bananas if desired.

Susanna Miller (Cook)

MILKY-WAY ICE CREAM (1 gallon)

3 large Milky Way candy bars (Snickers or Musketeers may also be used)
2 cans Eagle Brand milk

In double boiler, put your candy bars and 1 c. of milk till melted; remove from heat and add Eagle Brand milk. Fill your can with milk and freeze.

Edna Borntrager (Head Cook, evening)

ICE CREAM (1 $\frac{1}{2}$ gallons)

3 qt. milk	4 eggs
3 pt. cream	3 c. sugar
2 t. flour	

Beat eggs, add 1 qt. milk. Cook in double boiler. When hot, add sugar and flour. Cook for 5 min. stirring often so it will be smooth. Cool, add remaining milk and cream. Cream may be beaten stiff. Freeze.

Rose Schrock (Baker)

BUTTER PECAN ICE CREAM

3 T. cornstarch	3 c. sugar (1½ white and 1½ brown)
3 eggs	1 can Eagle Brand milk
3 qt. milk	1 t. maple flavoring
1 T. butterscotch flavoring	1 c. pecans

Boil together until thick (not long). Cool and then freeze.

Amanda Troyer (Waitress)

BUTTER PECAN ICE CREAM

2 qts. milk	2½ c. brown sugar
6 eggs	2 T. cornstarch
3 T. butter (browned)	vanilla
salt	pecans

Bring milk to a boil. Mix other ingredients and stir into milk. Add pecans when partly frozen.

Bertha Miller (Dutch Country Gifts)

BANANA PUNCH

6 c. water	3 c. sugar
------------	------------

Bring to boil for 1 min. Set aside.

Combine following:

5¾ c. pineapple juice	2½ c. orange juice
¼ c. lemon juice or "Real Lemon"	

Cut up 5 bananas, add some of the above fruit juices to bananas and mix well to make a puree (or till mixture is like soup).

Add all above ingredients together then freeze until needed. Then about 8 hours before serving time, thaw fruit mixture, make sure club soda is chilled. Just before serving add 2 (28 oz.) bottles of club soda, 7-Up or Ginger Ale and mix well. Serves 50 (4 oz.) servings.

Doretta Mast (Dishwasher)

FROZEN FRUIT ICE

Stir well:

2 c. boiling water

2 c. sugar

Add:

1 (12 oz.) frozen orange juice

1 juice can of water

1 can #2 crushed pineapple with juice

2 large bananas (diced)

maraschino cherries (optional)

1 (12 oz.) Sprite or 7-Up (optional)

Mix well. Put in freezer. Stir every 2 hours until frozen. Delicious.

Betti Kauffman (Hostess)

Mary Miller (Waitress)

Fannie Yutzy (Pie Baker)

FRUIT SLUSH

2 c. sugar

3 c. water

6 oz. can orange juice concentrate

2 bananas

20 oz. can crushed pineapple

Mix sugar and water till sugar is dissolved, then cool. Mix orange juice as directed on can and add mashed bananas and stir in pineapple. You may add any other fruit you want.

Freeze in little individual cups. Allow to thaw till slushy before serving.

Rosa Borntrager (Dutch Country Gifts)

Ruth Elaine Miller (Waitress)

Mary Esther Miller (Bakery)

RECIPE FOR SPICED CIDER

1 gal. cider	3 cinnamon sticks
1 c. orange juice	1 T. lemon juice
1 t. allspice	sugar to taste
1 t. cloves	

Simmer 6-8 min.

PUNCH

2 small cans frozen lemon juice	2 qts. lemon lime sherbet
2 (46 oz.) cans pineapple juice	2 qt. ginger ale
2 (46 oz.) cans orange juice	

Mary Jane Bontrager (Cook)



Father looking over his son's report card: "One thing is in your favor. With these grades you couldn't possibly be cheating."

A REFRESHING DRINK

2 gallons water	1 (27 oz.) can Tang
2 c. sugar	

Add:

2 gallons water	2 c. lemon juice
2¼ to 2½ c. sugar	

Makes 4 gallons.

Alma Hershberger (Bakery)

RHUBARB PUNCH

2 quarts rhubarb

Cover with water. Boil 10 min. then put in blender or drain juice.

2½ c. sugar

2 T. strawberry jello

Dissolve jello in 2 c. hot water

2 c. pineapple juice

½ c. Real Lemon

When ready to serve, put in Sprite or 7-Up. If you use soda when cooking rhubarb, it takes less sugar.

Ellen Miller (Cashier-Gift shop)

RUSSIAN TEA

3 T. cloves

1 c. sugar

3 T. allspice

1 (12 oz.) and 1 (6 oz.) can
frozen orange juice

1 c. water

juice of 1 lemon

3 t. tea or 4 tea bags

1½ c. water

Boil cloves and allspice in 1 c. water. In another pan, boil 3 t. tea or 4 tea bags in 1½ c. water until strong. Mix 1 c. sugar in large pan with both cans of frozen orange juice. Add the juice of one lemon. Add tea and spices. Fill with cold water to make 1 gallon.

Lois Landis (Cook's Helper)

TOMATO JUICE COCKTAIL

1 gallon tomato juice

2 t. celery salt

2½ T. sugar

1 t. Worcestershire sauce

4 t. salt

¼ t. Tabasco sauce

1 t. onion salt

Mix all together and can the same as tomato juice.

Karen Nissley (Busser)

Soups, Pickles & Relishes





HELPFUL HINTS

A handful of dry laundry detergent scattered in garbage cans after cleaning will help repel flies and other insects.

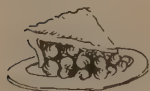
Salt, flour, seasoning, spices, butter, and all solids are always measured level.

CORN MEAL TO REMOVE GREASE—Some housewives prefer to use crumpled pages of newspapers to get rid of grease in pots and pans, lard bucket, and slop pail. Be sure the grease is soft, and then toss heaping spoonful of cornmeal into vessel. It does an amazingly good clean-up job.

WIDE RUFFLES AT BOTTOM OF KITCHEN APRONS—These stand out just enough from the dress to catch any stray drops that may be spilled making a better shield for the skirt than a plain apron.

HOW TO TAME A ROCKING CHAIR—Some rocking chairs have a tendency to ambulate all over the floor when someone sits and rocks in one of them. To stop it, glue a good strong velveteen ribbon onto the rockers with fish or carpenter's glue. The width of the ribbon should be such that about 1/8th inch of space is left on each side of it when in position. Light bootweb also serves well. Or try nylon velvet ribbon.

CARPETS MARKED BY FURNITURE—To restore the pile in places where rugs have been pressed flat by furniture legs, remove the furniture and lay a wet towel, folded two times, over the spot. Then steam it gently with a hot iron. This will tend to lift the pile but not unless you hold the iron lightly.



Old age is golden I have heard it said,
But sometimes I wonder as I get into bed—
My "ears" on the dresser, my "teeth" in a cup,
My "eyes" on the table until I wake up.
Ere sleep comes each night I say to myself,
"Is there anything else I should lay on the the shelf?"
Yet I am happy to know as I close the door,
My friends are the same as in days of yore.

Soups, Pickles & Relishes

BLUEBERRY SOUP

1/3 c. sour cream
2 T. sugar

10 oz. pkg. frozen blueberries,
partially thawed
lemon slices, for garnish

Blend sour cream, blueberries and sugar in blender on low speed until smooth. Garnish with lemon slices. Serves 2.

Sherry Bell (Waitress)

CREAM OF BROCCOLI SOUP

6 T. butter
5 T. flour
2 c. milk
dash of pepper

1 T. finely chopped onion
1 c. chicken broth
3/4 t. salt
1 (10 oz.) box broccoli, thawed

Saute butter and onion. Blend in flour, gradually add broth, milk, salt and pepper, stirring until smooth. Cook till thickened. Puree broccoli in blender. Add to mixture and heat 3 or 4 min.

Sharon Boley (Head Waitress)



Try flavoring canned cream of chicken soup with a dash of curry.

CREAM OF TOMATO SOUP

Saute:

1 T. finely chopped onion in 2 T. butter

Stir in:

3 T. flour

1 t. salt

2 t. sugar

1/8 t. pepper

Cook until smooth and bubbly, stirring constantly. Remove from heat. Gradually stir in 2 c. tomato juice. Bring to a boil, stirring constantly. Remove from heat. Gradually stir in 2 c. tomato juice. Bring to a boil, stirring constantly. Boil 1 min. Stir hot tomato juice mixture gradually into 2 c. cold milk. Heat rapidly to serving temperature. Serve immediately. Makes 4 servings.

Esther Hershberger

CABBAGE SOUP

1 t. butter or margarine

1 c. potatoes, cubed

1 t. vegetable oil

4 c. water

5 c. coarsely shredded cabbage

2 c. chicken or turkey broth

1 c. carrot slices, 1/2" thick

1 t. salt

3/4 c. thinly sliced onions

1/4 t. dried thyme leaves

1 small turnip, cut in pieces

1/4 t. pepper

1/2 c. celery, sliced

1/4 t. dried marjoram leaves

In a 4-6 quart saucepan, heat butter and oil over moderately high heat. Add vegetables. Cook 4-5 min. until cabbage begins to wilt. Add remaining ingredients and bring to a boil. Stir, lower heat, cover and simmer for 40 min.

Mary Rose Yoder (Cook)

CREAM OF CABBAGE SOUP (approximately 2 gallons)

Steam:

3 medium heads of cabbage, chopped

Saute in large saucepan until yellow.

$\frac{3}{4}$ c. margarine

$\frac{3}{4}$ c. chopped onions

Blend in $\frac{3}{4}$ c. flour. Add:

9 c. chicken broth

6 c. milk

1 T. Worcestershire sauce

Cabbage and cooking water

Cook until mixture thickens slightly. Add 3 c. shredded cheese.

Sue Miller (Manager)

CREAMY POTATO SOUP

8 slices bacon, cut up

1 c. onion

2 med. potatoes

1 c. water

1 can cream of chicken soup

$1\frac{1}{2}$ c. milk

salt

pepper

chopped parsley

In 3 quart pan, fry bacon to crisp. Add onion, cook 2-3 min. Pour off fat. Add water and potato cubes, simmer until potatoes are tender. Stir in soup, milk, salt, pepper and parsley. Heat to serve—do not boil.

Roberta Lantz (Bakery Cashier)



Before frosting an angel food cake, chill cake in the refrigerator. Frosting goes on easy and no mess.

DELICIOUS CHILI

Fry together:

2½ lbs. hamburger
1 T. chili powder, rounded
½ t. pepper

½ c. chopped onions
3 t. salt

Stir in:

1 c. flour
1 qt. catsup
2 qt. kidney beans

3 qt. water
1 c. brown sugar

Cook till hot.

Edna Nissley (Waitress)

EGG DROP SOUP

6 c. chicken broth
½ c. chopped celery

½ c. chopped onions
½ T. sugar

Simmer together for 2 hours. Add:

6 T. thickening with 1 c. water. Beat 1 egg slightly and stir in slowly.
Serve immediately.

Ruth Elaine Miller (Waitress)



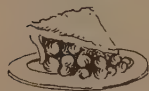
Wrap green tomatoes in newspaper and store in a cool, dark place and they ripen nicely.

HAMBURGER SOUP

2 T. shortening	1 lb. hamburger
½ c. chopped onion	2 c. cubed potatoes
2 c. tomatoes	½ c. celery, chopped
2 medium carrots, diced	2 t. salt
¼ c. rice	1/8 t. pepper

Brown meat and onion lightly, in shortening in a large kettle. Add the other ingredients and 1½ quarts water. Simmer slowly for an hour. Put in jars and cold pack 1 hour. Add milk or water when you open jars, and heat.

Esther Nisley (Pie Baker)



Maple syrup is not only good on pancakes, heat it and try on ice cream.

MINISTRONE SOUP

1 c. dry beans	2 T. parsley
5 c. water	1 clove garlic
3 T. oleo or oil	2 t. salt
1 c. chopped onions	¼ t. oregano
1 c. celery	¼ t. black pepper
1 c. diced potatoes	¼ t. red pepper
1 c. sliced carrots	¼ t. thyme
1 lb. canned whole tomatoes, undrained	4 beef bouillon cubes

Combine beans and water. Cover and simmer until tender. Add remaining ingredients. Bring to a boil and simmer until vegetables are tender, about 30 min. One cup uncooked maccaroni may be added along with vegetables.

Betty Graber (Waitress)

WINTER SQUASH SOUP

2 onions, chopped
1 c. celery

1 clove garlic, crushed
3 T. oleo

Saute vegetables until golden. Blend in 2 T. flour, then add:

3 c. chicken broth
1 c. milk or cream
salt and pepper to taste

2 c. cooked squash, mashed
2 T. chopped parsley

Bring to a boil, stirring constantly, then simmer 10 min. Makes 6 (1 cup) servings. (Options: $\frac{1}{4}$ t. nutmeg and winter savory and rosemary.)

Esther Nisley (Pie Baker)

TRAMP SOUP

1 medium onion, cut fine
4 medium potatoes, cubed
1 lb. sausage, cut up

Put together in pan with a little water and salt. Cook until well done. Add 1 quart milk, bring to a boil and serve with crackers.

Mary Rose Yoder (Cook)

VEGETABLE SOUP

$\frac{1}{2}$ bushel tomatoes
12 ears sweet corn
1 qt. lima beans
2 bunches celery
2 peppers

2 heads cabbage
1 qt. carrots
1 qt. green beans
6 small onions
2 handfuls salt

Cook for 2½ hours. Cold pack for 20 min. Makes 9 quarts.

Ada A. Schrock (Bakery)

ZUCCHINI BISQUE

2 c. chopped zucchini	1 chicken bouillon cube
1 c. water	1/8 t. basil
1/2 c. tomato juice	1 (8 oz.) pkg. cream cheese,
1 T. chopped onion	cubed

In saucepan, combine ingredients except cream cheese. Cover; simmer 20 min. Pour into blender. Add cream cheese; blend until smooth. Return to saucepan; heat thoroughly. Six (1/2 c.) servings.

Sue Miller (Manager)



Frequent naps prevent old age, especially if taken while driving.

CINNAMON CUCUMBERS

2 gal. large cucumbers	2 c. lime
8 1/2 qts. water	

Peel, seed and cut cucumbers in bite-size pieces. Soak in water and lime for 24 hours. Drain and wash, then soak in cold water for 3 hours. Place in large kettle and simmer for 2 hours in the following solution:

1 c. vinegar	1 T. alum
1 small bottle red food coloring	water to cover

Drain off liquid. Make a syrup of the following ingredients:

8 sticks cinnamon	3 c. vinegar
10 oz. red hot cinnamon candy	1 t. salt
3 c. water	10 c. sugar

Bring to a boil. Pour over cucumbers and let stand overnight. Drain and reheat this syrup every 24 hours for 3 days. On the fourth day, heat juice, put into jars and seal.

Lou Anna Yoder (Bakery)

BANANA PICKLES

Peel and take out seeds of pickles. Cut in strips and pack in jars.

Bring to a boil:

1 c. vinegar	1 t. salt
2 c. water	1 t. tumeric
3 c. sugar	1 t. powdered mustard

Pour over pickles. Cold pack for 10 min. Makes 3 quarts.

Ruth Schlabach (Busser)

DILL PICKLES

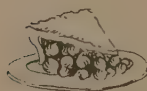
Put 2 heads of dill in a quart can. Fill with pickles. Pickles may be left whole. Put 2 or 3 garlic buds on top and ½ t. alum.

BRINE - Do not heat - mix up cold:

2 quarts water
½ c. salt
1½ c. vinegar

Pour over pickles—cold pack till boiling point. Do not let boil. Remove cans right away. Be sure you have can lids very hot before you put them on the cans to get a better seal.

Edna Nissley (Waitress)



Bride to New Husband: "There you are, Darling, my first meal cooked just the way you'd better like it."

FREEZER PICKLES

2 qts. small unpeeled pickles, sliced thin
2 onions, sliced thin
2 T. salt

Rub salt through pickles and onions. Let stand for 2 hours.

Boil until clear:

1½ c. sugar
½ c. white vinegar
½ t. celery seed

Let cool. Drain and rinse pickles and onions well. Pour sugar mixture over pickles and onions. Put in freezer containers and freeze. Makes 2 quarts.

Edna E. Bontrager (Cook)

FREEZER PICKLES

25 medium pickles
10 onions

Do not peel pickles, but slice thin. Add diced onions and place in salt water, refrigerate 6 or 8 hours. Take out and drain well.

Brine:

5 lbs. sugar
2 c. water

1 c. vinegar

Mix, heat until sugar is dissolved only. Cool. Mix with pickles, onions. Place in freezer boxes and freeze. Makes 6 quarts. Brine can be reused. "You will receive lots of compliments!"

Optional - 3 c. vinegar instead of water.

Ruth Schlabach (Busser)
Edna Schrock (Cook)
Susanna Miller (Cook)

ICICLE PICKLES

1 c. sugar

¼ c. salt (scant)

1 qt. vinegar

1 t. celery seed

Mix well. Slice cucumbers lengthwise and let soak in ice water for 2 or 3 hours. Pack into jars with slices of onion (1 medium onion per quart jar). Add alum the size of a pea to each jar. Heat vinegar mixture to boiling and pour into jars and seal.

Leora Kauffman (Purchasing)

MIXED PICKLE

Prepare about equal amounts of each:

red kidney beans

lima beans

sweet corn

onions

string beans (yellow or green)

carrots

cauliflower

celery

Boil each separately and salt to taste. Prepare some pickles and peppers, leaving them raw. Put all ingredients in one large pan. Mix well. Mix together 2½ qt. vinegar, 8 c. sugar, 2 T. celery seed, 1 box cinnamon bark, and 3 T. tumeric. Heat and thicken with 2 T. cornstarch mixed with a small amount of water. Pour over mixed vegetables. Mix and pack into jars. Put in hot water bath for 5 min.

Erma Bontrager (Country Cupboard Manager)

REFRIGERATOR PICKLES

6 c. sliced cucumbers

1 c. sliced onions

1 c. sliced green peppers

2 T. salt

1 c. vinegar

1 t. celery seed

2 c. sugar

Mix together and store in refrigerator. Ready to use in 24 hours. Keeps for 1 year.

Martha Miller (Cook)

ZUCCHINI BREAD AND BUTTER PICKLES

1 large onion, sliced	1 c. sugar
6 c. sliced zucchini	1 t. tumeric
¼ c. salt	1 t. mustard seed
2 c. cider vinegar	1 t. celery seed

Slice onion and zucchini 1/8" thick and place in large bowl. Salt thoroughly. Cover and allow to rest overnight. Combine remaining ingredients and bring to a rolling boil. Add zucchini and onion to pickling solution. Bring to a boil. Reduce heat and simmer for 15 min. Pack pickles into hot sterilized pint jars. Fill to ½" of top with pickling solution. Seal and process in a boiling water bath for 10 min. Makes 3 pints.

Mary Rose Yoder (Cook)



CURT: "They tell me you're the man who invented spaghetti. Where did you ever get the idea for it?"

RANDY: "Out of my noodle."

FRESH TOMATO RELISH

4 tomatoes, coarsely chopped	2 medium onions, sliced
1 c. chopped green peppers	4 T. vinegar
2 t. sugar	1 t. salt
1 t. celery seed	¼ t. black pepper

Combine tomatoes, onions and green peppers. Stir together vinegar, sugar, salt, celery seed and pepper. Stir into tomato mixture and chill thoroughly. Keep refrigerated. Drain before serving.

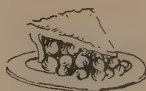
Edna Nissley (Waitress)

GREEN TOMATO RELISH

4 qt. ground green tomatoes	3 c. vinegar
3 large onions (chopped)	1 c. boiling water
1 red pepper (chopped)	3 c. sugar
4 green peppers (chopped)	1 T. celery seed
4 qts. cold water	2 T. mustard seed
1 c. salt	1 t. tumeric
½ t. dry mustard	

Soak ground tomatoes, onions, and peppers in the cold water with salt for 3 hours. Rinse and drain well. Combine remaining ingredients and boil 3 min. Then add the ground tomatoes, etc. Simmer 10 min. Pack in sterilized jars and seal. Process for 5 min. in hot water bath. Makes 10 quarts.

Barbara Bainter (Cleaning Service)



EGOTIST—One who is always me-deep in conversation.

ZUCCHINI RELISH

12 c. ground zucchini squash	4 c. ground onions
5 T. salt	

Let set overnight. Rinse off and squeeze excess water out. Add the following:

2½ c. vinegar	6 c. sugar
1 T. dry mustard	¾ t. tumeric
1½ t. celery seed	1 green pepper
½ t. black pepper	1 red pepper

Let everything cook for 30 min. DO NOT OVER COOK. Spoon into hot jars and let seal. Makes 7 pints.

Elsie Miller (Grill Cook)

PICKLED BOLOGNA

Heat together:

1½ c. vinegar
½ c. water
¼ t. salt

2 bay leaves
1 T. pickling spice

Cut up one medium onion and layer with a ring of bologna in a wide mouth, ½ gallon jar. Cover with heated mixture. Leave at room temperature a few days. Refrigerate once jar has been opened.

Leora Kauffman (Purchasing)

PICKLED TONGUE

2 qts. vinegar
1 small red pepper
1 bay leaf

2 T. horseradish, grated
1 t. whole black pepper
1 t. whole allspice

Bring to a boil and pour over tongue that has been cleaned, boiled and sliced into jars.

Leora Kauffman (Purchasing)

PICKLED RED BEETS

4 c. sugar
4 c. water
3 cinnamon sticks

4 c. vinegar
2 t. salt
2 doz. whole cloves

Bring to boil. Cook and skin beets. Place in boiling syrup and heat. Pack into sterilized jars and seal.

Variation:

½ c. sugar, 1 c. vinegar and spices, if desired. Prepare as above.

Erma Bontrager (Country Cupboard Manager)

SWEET PICKLED BEETS

½ c. sugar

½ c. vinegar

½ c. water

1 t. pickling spice

1 t. salt

Simmer for 5 min. Strain and pour over beets. Cook 8 or 9 medium red beets and strip off the skins. Slice into clean jars alternately with onion slices. Pour hot vinegar mixture over and seal jars.

Leora Kauffman (Purchasing)

Jellies, Jams & Misc.





A little boy who had spent a week at a dude ranch told his mother excitedly:

“Mom, I even saw a man who makes horses.”

“Are you sure?” asked his mother.

“Yes,” he replied. “He had a horse nearly finished when I saw him, and he was just nailing on the feet.”

HOMEMADE HAPPINESS

Posies on the window sill
Wafting perfume lightly.
Yellow canary starts to trill
Sweet and shrill and spritely.
A white, bright wash gaily flapping;
A freshly scrubbed kitchen floor;
A spicy apple pie baking,
A neighborly knock at the door.
A husband’s smile; a youngster’s yell.
A baby’s hug and soft, moist kiss
Put them all together—they spell
To the homemaker, HAPPINESS!

Where is the greatest place in the world? Right here!
Right where you are.
Build your life on a strong foundation
Right where you are.
Surround yourself with lifelong friends.
Right where you are.
Get involved in building a community.
Right where you are.
Let your roots grow deep. Watch your life stand tall.
Right where you are.

WAITRESS: “We have practically everything on the menu.”

DINER: “So I see. Can you bring me a clean one?”

CUSTOMER: “Waiter, this food is terrible. I want to talk to the owner of this restaurant!”

WAITER: “You can’t. He’s out to lunch.”

Jellies, Jams & Misc.

WATERMELON RIND PRESERVES

1½ qts. prepared watermelon rind	4 T. salt
2 qts. cold water	1 thinly sliced lemon
1 T. ground ginger	4 c. sugar
¼ c. lemon juice	7 c. water

TO PREPARE RIND:

Trim green skin and pink flesh from thick watermelon rind; cut into 1" pieces. Dissolve salt in 2 qts. water and pour over rind. Let stand 5 to 6 hours. Drain; rinse and drain again. Cover with cold water and let stand 30 min. Drain. Sprinkle ginger over rind; cover with water and cook till fork tender. Combine sugar, lemon juice and 7 c. of water. Boil 5 min. add rind and boil gently for 30 min. Add sliced lemon and cook till melon rind is clear. Pack in boiling hot into hot jars, leaving ¼" head space. Adjust caps. Process 20 min. in boiling water bath. Makes 6½ pints.

Mary Esther Miller (Bakery)

APPLE BUTTER

4 gal. apple snitz, not peeled
1 gal. Karo (light)
6 lbs. sugar

Put all in a lard can and let set overnight. Next morning cook 3 hours, do not open till done. Work thru ricer, then season with cinnamon, heat and put in jars. Makes 10 quarts.

Susanna Miller (Cook)

GRAPE BUTTER

1 lb. sugar

1 lb. whole grapes

Cook for 20 min. Strain and beat 10 min. Ready to go. Very good!

Mabel Hershberger (Cashier)

HONEY BUTTER

½ c. butter

1 c. honey

Butter and honey should be at room temperature. Cream butter, gradually add honey, beating until light.

Lois Landis (Cook's Helper)

RHUBARB JAM

2 c. rhubarb, cut up

2 c. sugar

8 oz. crushed pineapple

Combine all ingredients and bring to a boil. Simmer for 15 min. Stir in 1 pkg. strawberry jello and refrigerate to set.

Elsie Miller (Grill Cook)



DANNY: Why does your grandmother read the Bible so much?"

DAVID: "I think she's cramming for her finals."

TOMATO PRESERVES

¾ c. water	1 T. mixed pickling spices
1 piece ginger root	4 c. sugar
2 thinly sliced lemons	1½ qts. small, firm yellow, green or red tomatoes, peeled

So, do not core tomatoes, tie spices in a cheesecloth bag; add to sugar, lemon and water. Simmer 15 min. Add tomatoes and cook gently until tomatoes become clear, stirring occasionally to prevent sticking. Cover and let stand 12-18 min. in a cool place. Heat to boiling and pour into hot jars, leaving ¼" head space. Remove spice bag from syrup. Boil syrup 2-3 min. or longer if too thin. Pour boiling hot, over tomatoes; leaving ¼" head space. Remove air bubbles. Adjust caps. Process 20 min. in hot water bath. Makes 6½ pints.

Mary Esther Miller (Bakery)

STRAWBERRY JAM

5 c. prepared berries
7 c. sugar
1 box pectin

Yields approximately 8 cups.

Sue Miller (Manager)

RHUBARB JAM

4½ c. prepared rhubarb
6½ c. sugar
1 box pectin

Yields approximately 8 cups.

Sue Miller (Manager)

APRICOT JAM

5 c. prepared apricots
¼ c. lemon juice
7 cups sugar
1 box pectin

Yields approximately 8 cups.

Sue Miller (Manager)

BLUEBERRY JAM

4 c. prepared berries
2 T. lemon juice
4 c. sugar
1 box pectin

Yields approximately 5¾ cups.

Sue Miller (Manager)

CHERRY JAM

4 c. prepared cherries
¼ c. lemon juice
5 c. sugar
1 box pectin

Yields approximately 6 cups.

Sue Miller (Manager)

GOOSEBERRY JAM

5½ c. prepared berries
7 c. sugar
1 box pectin

Yields approximately 8¾ cups.

Sue Miller (Manager)

Blend all ingredients together, allow to stand 1½ hours before serving.

RED RASPBERRY JAM

- 5 c. prepared berries
- 7 c. sugar
- 1 box pectin

Yields approximately 8 cups.

Sue Miller (Manager)

PEACH JAM

- 4 c. prepared peaches
- 2 T. lemon juice
- 5½ c. sugar
- 1 box pectin

Yields approximately 6½ cups.

Sue Miller (Manager)

TOMATO JAM

- 3 c. prepared tomatoes
- ¼ c. lemon juice
- 4½ c. sugar
- 1 box pectin

Yields approximately 5 cups.

Sue Miller (Manager)

COOKED JAM DIRECTIONS AND RECIPES

For maximum protection against mold growth and to obtain light seals, use jars with 2-piece lids and process in a boiling water bath after filling. If the boiling water bath is omitted, jars must be sterilized.

1. Locate and mark off fruit recipe on chart below. Check 8 oz. jars for defects. Because containers are not filled to the rim, one more container than the specified cup yield may be needed.

If jams will be placed in a boiling water bath, wash, scald and drain jars, or use automatic dishwasher with very hot rinse water. Keep hot.

If jams will not be placed in boiling water bath, wash jars and sterilize in boiling water for 10 minutes. Keep hot. Wash lids and place in a small container. Cover with boiling water shortly before placing on filled jars. Always use new lids.

2. Prepare fruit as directed in recipe.
3. Measure amount of prepared fruit specified in recipe ingredient listing, pack solidly in cup. If measure is slightly short, add water. Place measured fruit in 6 or 8 quart saucepot. Add lemon juice, if listed.
4. Measure sugar and set aside. **DO NOT REDUCE SUGAR.**
5. Stir Sure-Jell fruit pectin into prepared fruit. (Saucepot must be no more than $\frac{1}{3}$ full to allow for a full rolling boil).
6. Bring to a full boil over high heat, stirring constantly. At once stir in sugar. Stir and bring to a full rolling boil (a boil that cannot be stirred down). Then boil hard 1 minute, stirring constantly. Remove from heat.
7. Skim off foam with large metal spoon. Immediately ladle into hot jars, leaving $\frac{3}{4}$ " space at top. With a damp cloth, wipe jar rims and threads clean.
8. Immediately cover jars with hot lids. Screw bands on firmly.
9. Place in boiling water bath, carefully setting jars on rack in canner or large saucepot of boiling water. Water should cover jars by 1 to 2 inches. Cover canner and return the water to a boil, then boil 5 minutes. (At high altitudes, increase boiling time by 1 minute for each 1,000 feet above sea level.
10. Let jam stand to cool. Check seals. Jar lids should be slightly concave or remain so when pressed. Remove bands from jars. Store jam in a cool dry place. (Small amounts of unsealed jam may be covered and stored in the refrigerator).

CHIP DIP

1 lb. cottage cheese or 2 c. sour cream
1 c. Hellmann's mayonnaise
1 pkg. Hidden Valley Ranch salad dressing mix.

Mix together.

Edna Fern Schmucker

CURRY DIP

1 pint mayonnaise	¼ t. pepper
3 T. chili sauce	1 T. garlic powder
3 t. curry powder	1 T. grated onion
¼ t. salt	1 T. Worcestershire sauce

Mix all ingredients together and chill. Keeps indefinitely in refrigerator. Delicious dip for shrimp or raw vegetables.

Jil Kauffman (Waitress)

DILLY DIP

1 c. sour cream	1 c. cottage cheese or mayonnaise
1 T. Beau Monde seasoning	1 T. dill weed
1 T. parsley flakes	1 T. minced onions

Blend all ingredients together, allow to stand 1½ hours before serving. Eat with celery, carrots, chips, etc.

Alice Weaver (Waitress)
Mary Rose Yoder (Cook)

ENCHILADA DIP

2 lb. hamburger	1 can cream of mushroom soup
¾ c. chopped onions	1 can cream of celery soup
1 c. chopped celery	1 jar enchilada sauce
1 lb. shredded Cheddar cheese	

Brown hamburger and add all other ingredients together in crock pot. Cook for 2-3 hours. Serve hot with tortilla chips or doritos.

Lyle Coblentz (Dishwasher)

FRUIT DIP

2 c. pineapple juice
2 T. clear jell
9 oz. Cool Whip

½ c. sugar
8 oz. pkg. cream cheese

Cook pineapple juice, sugar and clear jell until thick. When cool, add cream cheese and Cool Whip. Mix together until creamy. Serve with sliced apples, bananas, oranges and grapes. Apples and bananas soaked in diluted lemon juice won't turn brown.

Rosetta Herschberger (Waitress)

MEXICAN DIP

1 lb. hamburger
½ c. catsup
chili powder

½ large onion or flakes
1 can refried beans
1 t. salt

Simmer, add 1 c. grated Velveeta cheese. Bake at 350° for about 20 min. or just simmer on stove top awhile. Dip Doritos or Tostitos.

Betti Kauffman (Cashier-Hostess)

PHILLY AVOCADO DIP

1 (8 oz.) pkg. cream cheese
2 medium avocados, peeled,
mashed
1 T. lemon juice

1 T. finely chopped onion
½ t. salt
dash of Worcestershire sauce

Combine softened cream cheese and avocado, mixing until well blended. Add remaining ingredients; mix well. Serve with corn or tortilla chips and vegetable dippers. Makes 2 cups.

Sue Miller (Manager)

SHRIMP DIP

1 large cream cheese
4 T. mayonnaise
2 T. minced onion

1 can shrimps, mashed
2 t. lemon juice
dash Worcestershire sauce

Salt and pepper to taste. Great for chips and crackers.

Betty Graber (Waitress)

VEGETABLE DIP

$\frac{2}{3}$ c. mayonnaise
1 t. dry onions
1 t. seasoned salt
1 t. accent

$\frac{2}{3}$ c. sour cream
1 t. dry parsley
1 t. dill seed
2 drops Tabasco sauce

Mix all together and let set a couple hours.

Susanna Miller (Cook)

Lyle Coblentz (Dishwasher)

VEGETABLE DIP

1 pkg. Hidden Valley Ranch mix
 $\frac{1}{2}$ c. mayonnaise or Miracle Whip
2 c. cottage cheese

Mix well. Serve with celery, cauliflower, carrots, chips, etc.

Edna E. Bontrager (Cook)

VEGETABLE DIP

1 c. Hellmann's mayonnaise
1 T. dry onion flakes
1 t. dill weed
 $\frac{1}{2}$ t. accent

1 c. sour cream
1 t. Lawry's seasoned salt
 $\frac{1}{2}$ t. Worcestershire sauce

Mix together and chill.

Laura Bontrager (Bakery)

VEGETABLE DIP

1 (8 oz.) cream cheese	onion salt, to taste
1 c. real mayonnaise	chipped ham
2 beef bouillon cubes	dash hickory smoke
garlic salt, to taste	

Mix together. Put in tight container. Chill.

Rosa Miller (Bakery)

CHEESE SPREAD

2 lb. Chef's Delight cheese	2 c. milk
¼ c. oleo	

Melt over low heat, spread on crackers or bread.

Esther Nisley (Pie Baker)

HOT CHEESE DIP

1½ lb. Velveeta cheese	4½ oz. can deviled ham
3 t. minced onion	3 c. mayonnaise

Melt cheese and blend in the rest of the ingredients. Serve warm as a dip with fresh vegetables or serve cold with crackers. Serves 100.

Esther Nisley (Pie Baker)

CORN CHILI

1 lb. ground beef	1 (16 oz.) can kidney beans, undrained
½ c. chopped onion	1 (12 oz.) can corn, undrained
1 T. chili powder	1 c. barbecue sauce
1 t. salt	
1 (28 oz.) can tomatoes, undrained	

In Dutch oven, brown meat; drain. Add onion and seasonings; cook until onion is tender. Stir in remaining ingredients. Cover; simmer 20 min. 8 servings.

Serve with an assorted fruit and cheese tray and heated rolls.

Sue Miller (Manager)

TINY HAM STUFFED TOMATOES

Begin early in day. Makes 20 appetizers.

1 pint cherry tomatoes	2 T. horseradish
2 (2¼ oz.) can deviled ham	parsley for garnish
2 T. sour cream	

Thinly slice tops from cherry tomatoes. Remove pulp. Drain shells on side on paper towels. In small bowl, combine ham, sour cream and horseradish. Fill tomato shells and refrigerate. To serve, garnish with parsley.

Sherry Bell (Waitress)

CHEESE BALL

8 oz. Philadelphia cream cheese	½ t. Lawry's seasoned salt
½ tube soft smoked cheese	1 pkg. dried beef, ground up
¼ t. garlic salt	1 t. dried parsley
1 t. onion flakes	½ c. nuts, chopped
1 t. Worcestershire sauce	

Mix all ingredients except parsley and nuts. Chill in freezer for 1 hour, until cold and stiff. Roll in nuts and parsley.

Wilma Schlabach (Dessert Counter)
Ruth Elaine Miller

NUTTY CHEESE BALL

8 oz. cream cheese	4¼ oz. drained, crushed pineapple
1 c. finely chopped pecans	1/8 c. chopped green peppers
1 t. chopped onion	½ t. seasoned salt

Form in ball and roll in ¼ c. chopped pecans.

Lydia Ann Miller (Head Cook)

HERBED MUSHROOMS

1 lb. small mushrooms	1½ t. sugar
⅓ c. cider vinegar	1 t. salt
2 T. salad oil	4 oz. jar pimentos, diced and drained
1½ t. Italian seasoning (fine)	

Trim rough ends of mushroom stems, rinse, pat dry. In large bowl, gently mix mushrooms with remaining ingredients. Serve with toothpicks.

Begin 1-3 days ahead. 12 servings.

Sherry Bell (Waitress)

BOLOGNA

100 lbs. beef	75 lbs.	50 lbs.	25 lbs.
3 oz. pepper	4½ T.	3 T.	1½ T.
1 lb. brown sugar	¾ lb.	½ lb.	¼ lb.
3¾ lb. tender quick	2¾ lb.	1¾ lb.	1 lb.
1 lb. salt	¾ lb. (scant)	½ lb.	¼ lb.
1 oz. saltpeter	4½ t.	2 t.	1½ t.

Grind and mix, then grind again. For 50 lbs. add 2 quarts water when mixing. Let stand 3 days. Just before putting on lids, put 1 t. liquid smoke on top of quart can. Cold pack for 1 hour.

Ida Weaver (Cook)

CANNED CABBAGE

1 head cabbage, shredded	½ c. onions, chopped
2 c. sugar	½ c. vinegar (scant)
2 t. salt	peppers (optional)
1 t. celery seed	

Mix together and let set for ½ day. Pack into jars. Cold pack for 7 min. Do not overcook. Serve like coleslaw.

Martha Miller (Cook)
Mabel Hershberger (Cashier)

CANNED GRAPE JUICE

Pick grapes off stems and wash. Put 1 c. grapes and $\frac{1}{2}$ c. sugar in 1 quart jar and fill up with warm water. Cold pack for 20-25 min. This is ready to drink.

Elsie Miller (Grill Cook)

CANNED MANGOES

1 peck mangoes — red and green and yellow. Clean and put in cold water. Let come to a boil, but don't boil. Drain, put in jars and cover with boiling syrup.

Syrup:

1 c. white Karo
 $\frac{1}{2}$ t. salicylic acid

$4\frac{1}{2}$ c. white sugar
1 quart vinegar—not too strong

Boil this all together and pour boiling hot water over mangoes and seal.

Mabel Hershberger (Cashier)



For instant dessert, spoon canned, crushed pineapple on ice cream and top with melted marshmallows.

CANNED STRAWBERRIES

7 c. water
5 c. sugar

$\frac{3}{4}$ c. minute tapioca

Cook until clear. Mix 4 T. clear jel with 1 c. water and add to above mixture. Continue cooking until thick. Add 4 quarts whole or chopped strawberries. You may either boil for 5 min. and can or put in jars and cold pack for 15-20 min.

Mary Yoder (Bakery)

CORN TO FREEZE

8 c. corn (cut off the cob)
2 t. salt
1 stick butter

2 c. water
2 T. sugar

Cook 5 to 7 minutes, then cool quick and freeze.

Doretta Mast (Dishwasher)

CHEESE

2½ gallon skimmed milk. Let sour until very thick. Then set in refrigerator or cool place for 5 hours. Then set on burner and heat ½ hour, not boiling but too hot to stand to put a hand in. You can stir occasionally. Heat till curds are a little firm. Drain through cheesecloth, drain till real dry, spread on paper toweling, let dry 1 hour. Crumble fine, then add 2 t. soda. Heat ½ c. butter. Then add the curds which should be 5½ c. or more. Stir constantly till smooth on low heat. Cheese should all melt, then add 1 c. hot sweet cream or milk and 3 t. salt. Stir well and pour in mold. Makes about 2 pounds.

Susie Bontrager (Cook)
Elsie Miller (Grill Cook)

NEVER FAIL MAYONNAISE

2 egg yolks
1 c. salad oil
¼ c. vinegar
2 T. lemon juice

1 t. salt
1 dash red pepper
½ c. sugar

Put these ingredients in a large mixing bowl, but do not beat. Make a white sauce by melting 2 T. butter—adding ⅓ c. flour. When this is blended, add 1 c. water. Cook while stirring, pour while hot into above ingredients. Beat with eggbeater until ingredients are all blended. Cool and store. Makes 1 full pint.

Martha Miller (Cook)

PIZZA SAUCE

½ bushel tomatoes
3 lb. onions

2-3 garlic buds
2 hot peppers

Juice tomatoes, grind garlic, onions and peppers in blender. Add 1 pint cooking oil, cook together for ½ hour.

Add:

8 small cans tomato paste
1½ c. sugar
½ c. salt

1 T. oregano
1 T. sweet basil

Simmer together till it comes to a boil. Put in cans and cold pack for an hour. Delicious!

Arlene Miller (Waitress)
Elsie Miller (Grill Cook)



Diets are for people who are thick and tired of it.

TOMATO CATSUP

4 quarts tomato juice
2 T. salt
3 c. sugar
1 T. mixed pickle spice
3 small onions

1 T. cinnamon
½ t. red pepper
1 t. ground mustard
2 c. vinegar

Put altogether and cook 1 hour. Then thicken with 2½ T. cornstarch, moistened with water. Cook 10 min. longer and bottle. (Tie spice, mustard and onions all together in bag and place in strained tomatoes, sugar, and vinegar while it cooks (1 hour). Makes about 7 to 8 bottles.

Ada Schrock (Cook)

TOMATO CATSUP

Cook onions and peppers in tomatoes if you like.

1 gallon plus 1 pint tomato juice

1 c. vinegar

3 c. sugar

6 t. salt

In cloth bag put:

2 T. ground mustard

2 t. cinnamon

1 t. black pepper

½ t. cloves

½ t. allspice

Cook 3 hours or till thick enough.

Susie Bontrager (Cook)

SPAGHETTI SAUCE

1 quart tomato juice

1 t. celery salt

1 t. garlic powder

1 t. chili powder

1 T. brown sugar

1 t. Lawry's season salt

½ t. oregano

dash of Tabasco

1 t. onion powder or
chopped onions

Simmer approximately 1 hour or until thick.

Rosa Borntrager (Dutch Country Gifts)

Cheddar cheese grates better if placed in the freezer for ten to fifteen minutes before grating.

SPAGHETTI SAUCE TO CAN

Cook down tomato juice to 2 gallon puree. Dice 4 large onions and 4 green peppers and simmer with the tomatoes. Put thru blender and add:

4 T. garlic salt	1 t. salt
2 T. chili powder	1 t. pepper
2 T. Lawry's season salt	1 t. oregano
½ c. sugar	¼ t. Tabasco

Return to stove and simmer for 30 min. Put in jars and seal.

Rosa Borntrager (Dutch Country Gifts)

STEAK SAUCE

⅓ c. wine vinegar	¼ c. catsup
2 T. oil	2 T. soy sauce
1 T. Worcestershire sauce	1 t. mustard
1½ t. salt	¼ t. pepper
½-1 T. garlic salt	

Mix well and refrigerate.

Charlotte Miller (Waitress)

YOGURT

Take 2 quarts of milk and heat to 180°. Cool to 110°. Add 1 can of Eagle Brand milk and ½ c. plain yogurt for starter. Put in cups and keep it between 90 and 105°. If it gets hotter than 110°, it kills the yogurt starter. Then more is needed. Takes 3 to 5 hours to thicken. Works better on a sunny day. (Heating to 180° is necessary only if using unpasteurized milk. If pasteurized, just heat to 110 ° and process.

Edna Nissley (Waitress)

CREAMED CELERY

12 qt. celery—scant 1 qt. water to cook
2 c. sugar
 $\frac{1}{2}$ or $\frac{3}{4}$ c. vinegar
 $1\frac{1}{2}$ T. salt
 $\frac{1}{4}$ lb. butter

Cook until soft, then mix together:

3 T. flour	2 c. white sugar
2 c. brown sugar	1 pt. cream
1 can Carnation milk	

Laura Bontrager (Bakery)

TO DRY SWEET CORN:

1 gallon corn (cut from cob)
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. cream
 $\frac{1}{4}$ c. salt
a little butter

Mix all in a kettle and heat for about 30 min. Keep stirring so it doesn't burn. Then put on a drier, or it can be put in the oven for several hours on a cookie sheet with the oven turned to lowest temperature. Keeps indefinitely.

Leora Kauffman (Purchasing)

ALOE SALVE

3 large T. vaseline. Cut up 2" long aloe vera stalks and heat. Do this twice more and strain. Add the amount of sulphur you can get on a dime and stir till almost cold. Add $\frac{1}{2}$ t. oil of wintergreen and pour into jar.

Very healing for an open sore.

Mabel Hershberger (Cashier)

EASY BAKING POWDER

You can make baking powder by combining:

2 T. cream of tartar

1 T. cornstarch

1 T. baking soda

Sift ingredients and store in airtight container, use the same as purchased baking powder.

Edna Schrock (Cook)

GIANT BLOWING BUBBLES

1 c. liquid detergent

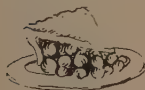
½ gallon water

4 oz. glycerin

1 T. sugar

Mix ingredients together. Use plastic pop can holder or a wire twisted into a circle. Have fun!

Edna Schrock (Cook)



Want a different tasting meatloaf? Try pouring peach or apricot juice over the loaf just before it is done.

HOMEMADE PLAY DOH

½ c. salt

1½ c. water

2 T. powdered alum

1 T. cooking oil

2 c. flour

Dissolve salt in water on slow heat. Add food coloring, alum, oil, and then flour. Work until not sticky. Keeps well.

Rosa Borntrager (Dutch Country Gifts)

RECIPE FOR CLEANER

This homemade cleaner can be used on windows, chrome, painted surfaces in the bath and kitchen.

Combine:

1 pint rubbing alcohol
1 T. household ammonia

1 T. dishwashing liquid
1 gallon water

Add a drop or two of blue food coloring for a more professional look. Will clean as good as any you can buy and it's a lot cheaper. Store in a gallon jug and be sure to add a label.

Edna Schrock (Cook)

Index

BEVERAGES

A Refreshing Drink	259
Banana Punch	257
Frozen Fruit Ice	258
Fruit Slush	258
Punch	259
Recipe for Spiced Cider	259
Rhubarb Punch	260
Russian Tea	260
Tomato Juice Cocktail	260

BREADS

Apple	20
Banana	21
Bread	22
Brown	22
Corn	23
Cranberry	23
Dilly	3
Dutch Apple	3
English Muffin	24
French	25
Good	27
Honey Wheat	25
No-Knead	26
Perfect White	27
Pineapple Tea Ring	28
Pumpkin	26
Sourdough Banana Nut Loaf	15
Wheat	13
Whole Wheat	29
Zucchini	29

CAKES

Apple Crumb	119
Cherry Fruitcake	120
Chocolate Angel Food	120
Chocolate Pudding	121
Chocolate Spice	121
Christmas Fruit Loaf	122
Cottage Puffs	122
Cream Filled Coffee	123
Cream Filled Sponge	123, 124
Date	125
Delicious Raspberry	125
Double Delight Coffee	126
Four Day Coconut	126
Fruit Cocktail	127
Hummingbird	128
Individual Cheese	124
Lady Baltimore	128
Lemon	129
Magic	129
Maple Coffee	131
Maple Pecan Chiffon	130
Mom's One Egg	131

Oatmeal Chocolate Chip	132
Orange Slice	133
Party White	133
Peach Custard	134
Pineapple	136
Pumpkin	137
Pumpkin Delight	136
Pumpkin Spice	135
Rum Coconut	137
Salad Dressing	138
Spice	141
Sponge	140
Streusel	139
Sunshine	139
Swedish Apple	140
Turtle	141
Warm Chocolate	142
Zucchini	142

CANDY

Buckeyes	170
Butter Caramels	170
Calico Fudge	170
Chocolate Carmel Creatures	171
Chocolate Covered Cherries	171
Cinnamon	174
Cornflake	174
Cream Caramels	174
Date	175
English Toffee	175
Five Minute Fudge	177
Fudge	176
Glass	177
Hedge Hounds	178
Maple Cream	179
Mocha Pecan Balls	179
Nut Caramels	179
Oatmeal	180
Opera Creams	180
Out of This World Fudge	175
Peanut Butter Balls	182
Peanut Butter Fudge	181
Peanut Butter Patties	182
Peanut Cluster	183
Peanut Creams	182
Rocky Roads	183
Superkreme Caramels	185
Walnut	187
White Fudge	177

CEREALS

Breakfast Cereal	2
Granola	6

COOKIES & BARS

Apple Surprise	151
----------------------	-----

Blonde Brownies	147	Buster Bars	229
Brown Sugar Drops	147	Butterfinger Dessert	230
Brownies	148	Butterscotch Torte	226
Brown-Eyed Susans	149	Cherry Delight	231
Bushel Cookies	149	Chocolate Dessert	232
Buttermilk	150	Chocolate Coconut Dessert	232
Buttermilk Sugar	150	Cream Cheese Turnovers	233
Carrot	151	Cream Sticks	234
Chewy Oatmeal	153	Creamy Baked Cheesecake	231
Chocolate Bit	152	Danish Dessert	235
Chocolate Caramel Nut Bars	160	Delicious Delight	234
Chocolate Chip Bars	152	Delicious Pineapple Ringo	235
Chocolate Chip Pudding	152	Dessert In A Minute	235
Chocolate Yummies	172	Easy Cherry Delight	236
Coconut Chews	173	Elderberry Potpie	236
Cookies	154	Frozen Mocha Cheesecake	239
Crunchy	173	Frozen Pudding Dessert	237
Crunchy Crispy	153	Frozen Pumpkin Parfait Squares	238
Danish Apple Bars	155	Fruit Pizza	237, 238
Date Brownies	155	Glazed Fruit	239
Date Filled	154	Heath Bar Dessert	240
Drop	156	Heath Bar Pudding	241
Filled Oatmeal	157	Heavenly Hash	240
Ginger Snaps	158	Hot Fudge Pudding	241
Goop Bars	178	Ice Cream Dessert	242
Graham Crackers	158	Ice Cream Sandwiches	242
Indoor S'Mores	159	Ice Cream Sundae	242
Magic Cookie Bars	161	Jello Tapioca	243
Master Mix	160	Lemon Cream Dessert	243
Matrimony Date Bars	159	Maple Sponge	243
Mexican Wafers	161	Orange Balls	245
Molasses Bars	162	Orange Sherbet Dessert	244
Molasses Crinkle	162	Orange Tapioca Pudding	245
Mud	163	Oreo Ice Cream Dessert	245
No Bake Bars	163	Oreo Mint Dessert	244
No Bake Peanut Butter	163	Paradise Dessert	250
O'Henry Bars	180	Peanut Delight	246
Overnight	164	Pineapple Orange Creme	251
Party	164	Popsickles	246
Peanut Butter Fingers	184	Pretzel Torte	250
Pineapple	164	Pumpkin Dessert	248, 249
Prune	165	Pumpkin Torte	247
Pumpkin	165	Raspberry Freeze	251
Pumpkin Oatmeal Drops	166	Rhubarb Delicious	252
Rhubarb Dream Bars	166	Rice Krispy Dessert	252
Rocky Road Squares	184	Strawberry Pineapple Jello	253
Soft Chocolate Chip	167	Strawberry Pretzel Dessert	254
Sour Cream	167	Strawberry-Sour Cream Crepes	255
Swedish Rosettes	186	Sweetheart Pudding	253
Teen-Time Chocolate Nut Bars	168	Tapioca Pudding	256
Treasure Bars	168		
World's Best Sugar	169		
Zucchini Bars	169		

DESSERTS

Apple Crisp	225
Apple Crumb Bake	225
Apple Pudding	226
Baked Rhubarb Crunch	230
Banana Split Dessert	228
Berry Tapioca	228
Blueberry Cobbler	227
Bread Pudding	227
Buster Bar Dessert	229

DOUGHNUTS

Cake	5
Fluffy Raised	6
Glazed Potato	7
Raised	11

FROSTING

Chocolate Frosting	142
Quick Chocolate Frosting	143
Sauce Topping	138
Seven Minute Icing	143

ICE CREAM

Butter Pecan	257
Ice Cream	256
Milky-Way	256

JAMS & JELLIES

Apple Butter	279
Apricot Jam	282
Blueberry Jam	282
Cherry Jam	282
Gooseberry Jam	282
Grape Butter	280
Honey Butter	280
Peach Jam	283
Red Raspberry Jam	283
Rhubarb Jam	280, 281
Strawberry Jam	281
Tomato Jam	283
Tomato Preserves	281
Watermelon Rind Preserves	279

MEAT, POULTRY & MAIN DISHES

Baked Bar-B-Q	61
Baked Beans	61, 62
Baked Broccoli	69
Baked Chicken	62, 63
Baked Chicken Breasts	81
Baked Chicken Loaf	63
Baked Lasagna	65
Barbequed Chicken	63
Barry's Casserole	64
Batter-Dipped Fish	65
Beans and Meatballs	64
Beef and Potato Loaf	66
Beef Stew	68
Beef Stick	66
Beef Stroganoff	67
Breakfast Casserole	67
Breakfast Pizza	68
Broccoli, Ham and Cheese Skillet	70
Broccoli and Rice	69
Calico Beans	70
Cheeseburger Pie	80
Chicken Bar-B-Q	81
Chicken Broccoli Casserole	79
Chicken Broccoli Dish	80
Chicken Cacciatore	73
Chicken Caruso and Rice	78
Chicken Casserole	79
Chicken Divan	78
Chicken Gravy	76
Chicken Macaroni Casserole	77
Chicken Noodle Casserole	77
Chicken Pot Pie	76
Chicken Supreme	75
Chicken and Vegetables over Rice	73
Chili Beef Supreme	82
Chinese Chicken	75
Chinese Hamburger	74
Chinese Meatballs	74
Chipped Beef Casserole	71
Chow Mein Noodle Casserole	72
Corn and Broccoli	72
Corn Pone	81

Creamed Eggs on Toast	71
Curry and Rice	71
Deep Dish Taco Squares	82
Dried Beef Casserole	83
Dutch Country Corn Pudding	84
Egg and Ham Casserole	85
Egg Rolls	84
El Paso Casserole	85
Fireside Supper	85
Fluffy Oven Eggs and Bacon	86
Franks 'N Crescents	86
Fried Rice	87
Goulash	87
Ham and Green Bean Casserole	88
Ham Loaf	88
Hamburger Casserole	88
Hamburger and Rice Casserole	89
Hamburger Sauce Mix	89
Hamburger Tater Tot Casserole	87
Hay Stack	90
Hominy	91
Jewish Meatballs	90
Julie's Green Beans	90
Lasagna	91
Manhattan Meatballs	92
Meat Balls	64, 93
Mexican Food	93
Mock Ham Loaf	94
Mock Turkey	94
Oven Barbecued Steaks	95
Party Chicken Noodle Casserole	95
Pepper Steak	95
Pizza Burgers	96
Pizza Casserole	96, 98
Pizza Potatoes	97
Pizzaburger Pie	97
Pokogi	99
Pot Pie	99
Potato Cakes	99
Potatoes Supreme	100
Quick and Easy Casserole	100
Quick Candied Yams	112
Quick Pizza Treats	101
Quick Casserole	100
Ranch Style Hash	102
Roast Beef	101
Rosy Cheese Bake	110
Salad Master Casserole	104
Salmon Loaf	102
Sauce for Green Beans	103
Saucy Sandwiches	103
Sausage Gravy	103
Six Layer Dinner	104
Skillet Lasagna	104
Sour Cream Potatoes	105
Spaghetti Supreme	107
Spamburgers	108
Spanish Omelet	107
Spicy Chicken Gumbo	106
Spinach Lasagna	106
Stromboli	105
Sweet and Sour Beef	109
Sweet Potato Souffle	108
Taco Pie	109

Taco Rice Skillet	111	Ice Pickles	27
Talarima	111	Mixed Pickle	27
Tomato Oysters	111	Pickled Bologna	27
Tuna Noodle Casserole	110	Pickled Red Beets	27
Vegetable Sausage Loaf	112	Pickled Tongue	27
Veggy Pizza	113	Refrigerator Pickles	27
Western Meat Balls	113	Sweet Pickled Beets	27
Zucchini Biscuit Casserole	114	Zucchini Bread and Butter Pickles	27
Zucchini Relish	27		
MISC.			
Aloe Salve	296	PIES	
Apple Fritter Batter	1	Never Fail Pie Crust	19
Bologna	290	Apple	19
Canned Cabbage	290	Apple Cream	19
Canned Grape Juice	291	Apple Crumb	19
Canned Mangoes	291	Banana Mallow Party	19
Canned Strawberries	291	Butternut Squash	19
Cheese	292	Butterscotch Pecan	19
Cheese Ball	289	Caramel	19
Cheese Spread	288	Caramel Pecan	19
Chip Dip	285	Cherry	20
Corn Chili	288	Cherry Cream	20
Corn to Freeze	292	Chocolate	20
Creamed Celery	296	Chocolate Chip	19
Curry Dip	285	Coconut	19
Dilly Dip	285	Cranberry Apple	19
Easy Baking Powder	297	Cranberry Crumb	19
Egg Salad Sandwiches	115	Cream Cheese Pecan	20
Elephant Ears	157	Crustless Custard	19
Enchilada Dip	285	Different Apple Pie	19
Fruit Dip	286	Dutch Cream	20
Giant Blowing Bubbles	297	Easy Cherry Cheese	20
Herbed Mushrooms	290	Easy Peach	20
Homemade Pancakes	12	Elderberry	203, 20
Homemade Play Doh	297	Famous Lemon	20
Hot Cheese Dip	288	Fresh Peach	20
Mexican Dip	286	Fruit Pie with 7-Up	20
Never Fail Mayonnaise	292	German Sweet Chocolate	20
Nutty Cheese Ball	289	Grape	20
Pancakes	10	Ground Cherry	20
Philly Avocado Dip	286	Heavenly	20
Pizza Sauce	293	Ice Cream	20
Recipe for Cleaner	298	Jello Pudding Pecan	20
Sandwich Spread	114	Lemon	20
Shrimp Dip	287	Lemon Fluff	20
Spaghetti Sauce	294	Maple Syrup	20
Spaghetti Sauce to Can	295	Millionaire	20
Steak Sauce	295	Mincemeat	21
Stir Fry Pancakes	13	Mincemeat Pumpkin	21
Taco Dip	54	Mock Apple	19
Tiny Ham Stuffed Tomatoes	289	Mom's Custard	19
To Dry Sweet Corn	296	Oatmeal	21
Tomato Catsup	294	Old-Fashioned Cream	211, 21
Vegetable Dip	287, 288	Old Fashioned Sugar	21
Waffles	13	Out of This World	21
Yogurt	295	Paradise Pumpkin	21
		Peanut Butter	21
		Peanut Butter Frozen	21
		Pecan	215, 21
		Pineapple Coconut	21
		Pumpkin	215, 21
		Pumpkin Chiffon	21
		Pumpkin Ice Cream	21
		Raspberry Cream	21
PICKLES & RELISHES			
Banana Pickles	270		
Cinnamon Cucumbers	269		
Dill Pickles	270		
Freezer Pickles	271		
Fresh Tomato Relish	273		
Green Tomato Relish	274		

Rhubarb	218, 219
Rhubarb Cream	219
Sour Cream	220
Sour Cream Apple	220
Vinegar	220
Crumb Topping for Pies	221
Fresh Blueberry Glaze	222
Meringue Shells	221
Never Fail Pie Meringue	221
Peach Glaze	222

ROLLS, MUFFINS & BISCUITS

Apple Rolls	15
Blueberry Muffins	2
Bohemian Kolackes	24
Bran Muffins	1
Cake Mix Rolls	15
Cocoa Roll	16
Coffee Cake	5
Dinner Rolls	4
French Breakfast Puffs	16
Homemade Biscuits	7
Jelly Roll	17
Long Johns	17
Mock Eclairs	8
Muffins	8
Oatmeal Rolls	19
Old Recipe Papooses	9
Quick-Bread English Muffins	9
Sourdough Biscuits	14
Sourdough Starter	14
Sweet Buns	19
Tommy Lomies Biscuits	10
Twist Cinnamon Rolls with Icing	18
Whole Wheat Muffins	12

SALADS

Angel Hash	34
Apple	34
Avocado	33
Baked Chicken	37
Bean 'N Bacon	36
Blueberry	36
Boones	35
Broccoli	35
Cauliflower Broccoli	37
Carrot	41
Chicken	37, 40
Chinese Chicken	40
Cool As A Cucumber	40
Corn	39
Cottage Cheese	39
Cranberry	38
Creamy Cole Slaw	38
Creamy Cucumber	38
Dilly Tuna	41
Easy Summer	41
Egg	42
Freezer Slaw	42
Fruit	42
Green Jello	43
Heavenly	43
Heritage Fruit	44

Irma's Lettuce	44
Italian Rice	45
Italian Spaghetti	45
Lime	46
Lime Cottage Cheese	45
Macaroni	46
Marinated Vegetable	47
Marshmallow Cheese	47
Orange	48
Orange Jello	48
Peanut Crunch Slaw	49
Pineapple and Cherry	50
Pineapple Cheese Delight	49
Potato	48
Pretzel	50
Ribbon	51
7-Layer	52
Six Layer 24 Hour	52
Sour Kraut	53
Strawberry Jello	53
Sunshine Macaroni	53
Sweet and Sour Carrots	54
Taco Salad	55
Three Layer	55
Tuna Apple	56
Vegetable	56
Wonder	57

SALAD DRESSINGS

Creamy Italian	58
Creamy Poppy Seed	58
Good Salad Dressing	57
Poppy Seed	58

SNACKS

Big Soft Pretzels	188
Chocolate Popcorn Balls	187
Microwave Caramel Corn	181
Party Mix	189
Party O's	181
Pecan Pick Ups	183
Pretzels	188
Rice Krispie Marshmallow Treats	185
Soft Pretzels	189
Sugar Coated Nuts	185
Sweet Scramble	186
Walnut Crunch	187

SOUPS

Blueberry	263
Cabbage	264
Cream of Broccoli	263
Cream of Cabbage	265
Cream of Tomato	264
Creamy Potato	265
Delicious Chili	266
Egg Drop	266
Hamburger	267
Minestrone	267
Tramp	268
Vegetable	268
Winter Squash	268
Zucchini Bisque	269

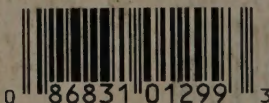


Amish- Country Cookbook

Volume II

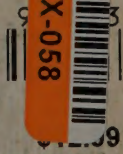
Choice Books
We Welcome Your Response

P.O. BOX 210
KIDRON, OH



CK-AMISH COUNTRY COOKBOOK #2
ISBN: 093499823X

09-BUX-058



9 780934 998239

**bethel
publishing**